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Brunch RECIPES™

100 BEST

- Quiches + Frittatas
- Pastries
- Coffee Cakes
- Casseroles
- Skillet Potatoes

DUTCH BABY PANCAKE WITH ROASTED FRUIT

2026

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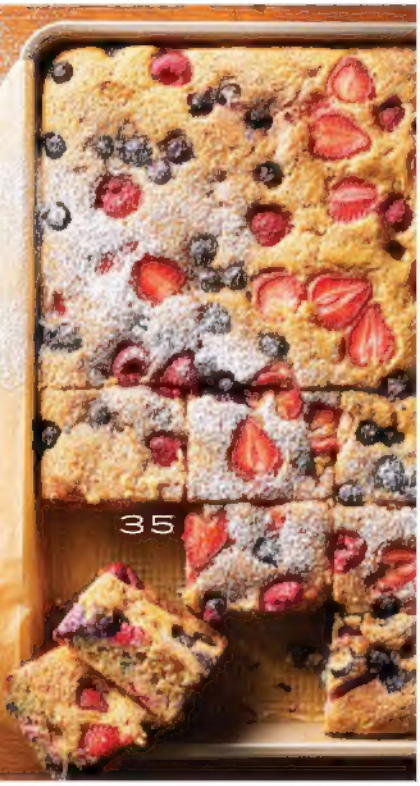

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1
Avocado Toast (5 ways)

FRIED EGG & CHILI CRISP
Spread toast with mashed avocado. Top with a fried egg; drizzle with chili crisp (info, *right*).

PICKLED AVOCADO & EGG Spread toast with mayonnaise and mustard. Top with Pickled Avocado Slices *(right)* and sliced hard-boiled egg (tip, *p. 51*). Sprinkle with fresh dill and paprika.

PEACHES & PANCETTA
Top toast with sliced peaches, sliced avocado, and cooked chopped pancetta; drizzle with hot honey.

TOMATO & CUCUMBER
Spread toast with hummus. Top with chopped avocado, halved cherry tomatoes, sliced cucumber, and sliced shallots; drizzle with olive oil. Sprinkle with fresh mint and dukkah (info, *below right*).

CHORIZO & MANCHEGO CHEESE
Top toast with fresh arugula, sliced avocado, blistered cherry tomatoes, and cooked diced Spanish chorizo; drizzle with sherry vinegar. Sprinkle with grated Manchego cheese.

Savory, spicy, and crunchy, chili crisp is a Chinese oil condiment with crispy bits of garlic and seeds. This is spicy, so start with a small amount.

PICKLED AVOCADO SLICES
In a small saucepan combine ⅔ cup each vinegar and water, 3 Tbsp. sugar, 1½ tsp. salt, and ½ tsp. crushed red pepper. Bring to boiling over medium, stirring to dissolve sugar. Remove from heat; transfer vinegar mixture to a large jar. Halve, seed, and peel 2 firm, ripe avocados. Cut each avocado half into 5 or 6 slices; add to jar. Let stand at room temperature 30 minutes. Cover; chill at least 30 minutes or up to 3 hours. Drain before serving.

Dukkah is an Egyptian nut-and-spice mixture that often includes toasted nuts, sesame, and cumin.

2

Tomato and Egg Toast with Mustard Aïoli

START TO FINISH 15 minutes

- 1 Tbsp. mayonnaise
- 1 Tbsp. coarse-ground Dijon mustard
- 1 tsp. honey
- 4 slices whole grain bread
- ½ cup shredded mozzarella or Swiss cheese (2 oz.)
- 4 to 8 heirloom tomato slices
- 4 hard-boiled eggs, peeled and sliced (tip, *p. 51*)
- 2 Tbsp. chopped fresh basil
- Cracked black pepper (optional)
- Balsamic glaze (optional)

1. Preheat broiler. In a small bowl combine mayonnaise, mustard, and honey. Spread bread slices with mayonnaise mixture and top with cheese.

2. Place bread slices on a baking sheet. Broil 3 to 4 inches from heat until cheese is melted and bread is toasted, 2 to 4 minutes. Top with tomato slices, eggs, and basil. If you like, sprinkle with pepper and drizzle with balsamic glaze.

Makes 4 toasts.

PER TOAST *228 cal, 12 g fat (4 g sat fat), 197 mg chol, 371 mg sodium, 16 g carb, 2 g fiber, 5 g sugars, 13 g pro.*

3 | Roasted Tomato Chilaquiles

START TO FINISH 45 minutes

- 2 Tbsp. vegetable oil
- 1 cup chopped onion
- 1½ tsp. minced garlic (3 cloves)
- 2 14.5-oz. cans fire-roasted diced tomatoes, undrained
- 1 to 2 canned chipotle peppers in adobo sauce
- ½ tsp. salt
- 1 cup reduced-sodium chicken broth
- 8 cups corn tortilla chips
- Nonstick cooking spray
- 6 eggs
- ¼ cup crumbled Cotija cheese
- Toppers, such as sour cream, cut-up avocado, fresh cilantro, sliced radishes, crushed red pepper, and/or black pepper (optional)

1. In a 12-inch deep skillet heat oil over medium. Add onion; cook and stir until beginning to turn golden, about 5 minutes. Add garlic; cook 1 minute more. Transfer onion mixture to a blender. Add tomatoes, chipotle pepper, and salt. Cover and blend until nearly smooth. Pour sauce into skillet. Bring to boiling; reduce heat. Simmer, uncovered, until slightly thickened, 5 to 7 minutes. Add chicken broth. Return to boiling; reduce heat. Simmer, uncovered, 8 minutes more. Gently stir in tortilla chips until well coated; cover and remove from heat.

2. Meanwhile, coat a 10-inch skillet with cooking spray. Heat over medium. Add eggs, half at a time if necessary. Cook to desired doneness, turning if you like. Place eggs on top of tortilla mixture. Serve with cheese and desired toppers (if using). **Makes 6 servings.**

PER SERVING *443 cal, 26 g fat (5 g sat fat), 192 mg chol, 960 mg sodium, 41 g carb, 8 g fiber, 6 g sugars, 13 g pro.*

4

Egg-Cheese Hand Pies

HANDS ON 25 minutes **RISE** 45 minutes
BAKE 25 minutes at 375°F

- 1 recipe Food Processor Dough *(below left)*
- 1 Tbsp. salted butter
- 4 eggs plus 1 egg yolk, divided
- ¼ cup half-and-half
- 2 tsp. chopped fresh tarragon or flat-leaf parsley (optional)
- ½ tsp. Dijon mustard
- ¼ tsp. salt
- ¼ tsp. black pepper
- 4 oz. cooked and crumbled ground pork sausage or chopped deli ham
- ¾ cup shredded cheddar cheese (3 oz.)
- 2 tsp. water

1. Prepare Food Processor Dough. After 45 minutes of rise time, preheat oven to 375°F. Line a baking sheet with parchment paper.
2. In a 10-inch skillet heat butter over medium until melted. In a medium bowl whisk together four eggs and the next five ingredients (through pepper). Add to skillet. Cook, without stirring, until mixture begins to set on bottom and around edges. Using a spatula, lift and turn partially cooked egg mixture so that uncooked portion flows underneath. Continue cooking until egg mixture is cooked through but is still glossy and moist, 1 to 2 minutes. Remove from heat.
3. On a lightly floured surface roll Food Processor Dough into a 16x12-inch rectangle, cut into four 8x6-inch rectangles. Spoon one-fourth each of the sausage and cheese and ⅓ cup scrambled egg mixture onto half of each rectangle. Whisk together egg yolk and the water, brush over edges of rectangles. Fold dough over filling and crimp edges to seal. Prick the tops with a fork to allow steam to escape; brush with remaining egg mixture. Place 1 inch apart on prepared baking sheet.
4. Bake until golden, 25 minutes. Serve warm. **Makes 4 pies.**

PER PIE *517 cal, 22 g fat (9 g sat fat), 283 mg chol, 927 mg sodium, 52 g carb, 2 g fiber, 4 g sugars, 26 g pro*

MAKE IT AHEAD!
Place in an airtight container. Chill up to 3 days or freeze up to 1 month. Cover with waxed paper; reheat in the microwave.

FOOD-PROCESSOR DOUGH

Coat a medium bowl with olive oil or nonstick cooking spray. In a food processor combine 2 cups all-purpose flour, 1 pkg. active dry yeast (2¼ tsp.), 1 tsp. sugar, and ¼ tsp. salt. With the food processor running, add 1 Tbsp. olive oil and ⅔ cup warm water (105°F to 115°F). Process until a dough forms. Remove and shape into a smooth ball. Place dough in prepared bowl, turning to grease surface of dough. Cover bowl with plastic wrap. Let rise in a warm place until double in size (45 to 60 minutes).

PUFF PASTRY SWAP

Prepare as directed, except omit Food Processor Dough. Thaw 1 frozen puff pastry sheet (½ of a 17.3-oz. pkg.). Unfold sheet onto a lightly floured surface; roll to a 12-inch square; cut into four 6-inch squares. Fill, shape, and bake as directed.

5

Bacon, Potato, and Kale Frittata

START TO FINISH 30 minutes

- **12 oz. tiny red new potatoes, quartered**
- **6 slices bacon, coarsely chopped**
- **2 cups chopped fresh kale**
- **½ cup coarsely chopped onion**
- **8 eggs, lightly beaten**
- **¼ tsp. salt**
- **¼ tsp. black pepper**

1. In a covered medium saucepan cook potatoes in enough boiling, lightly salted water to cover just until tender, 10 minutes; drain.
2. Meanwhile, preheat broiler (tip, *above right*). In a 10-inch heatproof skillet with flared sides cook bacon over medium-high until starting to crisp. Add kale and onion; cook, stirring occasionally, until onion is tender, 5 minutes. Stir in cooked potatoes.
3. In a medium bowl combine eggs, salt, and pepper. Pour egg mixture over potato mixture in skillet. Cook over medium-low. As mixture sets, run a spatula around edges of skillet, lifting egg mixture so that uncooked portion flows underneath. Continue cooking and lifting edges until mixture is almost set (surface will be moist).
4. Place skillet under broiler. Broil 4 to 5 inches from heat until top is set and no longer moist, 1 to 2 minutes. Let stand 5 minutes before serving. **Makes 6 servings.**

PER SERVING *175 cal, 8 g fat (3 g sat fat), 251 mg chol, 281 mg sodium, 13 g carb, 2 g fiber, 2 g sugars, 13 g pro*

IF YOU PREFER BAKING OVER BROILING, PREHEAT OVEN TO 400°F. AFTER COOKING FRITTATA ON STOVE TOP, BAKE UNTIL TOP IS SET AND NO LONGER MOIST, 5 MINUTES. LET STAND AS DIRECTED.

6

Egg Baguette Bake

HANDS ON 30 minutes **BAKE** 35 minutes at 350°F **STAND** 5 minutes

- 1 14x4-inch unsliced loaf Italian or French bread
- 4 oz. sweet or mild Italian sausage
- ⅓ cup chopped red or yellow bell pepper
- ¼ cup sliced green onions
- 5 eggs, lightly beaten
- ⅓ cup heavy cream or half-and-half
- ½ cup chopped fresh basil
- ¼ tsp. salt
- ¾ cup shredded Fontina, mozzarella, or provolone cheese (3 oz.), divided

1. Preheat oven to 350°F. Line a 13x9-inch baking pan with parchment paper. Using a serrated knife, cut a wedge into the top of the loaf, cutting to about 1 inch from each long side. Use a spoon or your fingers to carefully remove the inside of loaf, leaving about ¾-inch shell. Arrange bread shell in prepared baking pan.

2. Remove casing from sausage, if present. In a 10-inch skillet cook sausage and bell pepper until sausage is cooked and pepper is just tender, about 8 minutes, stirring in the green onions the last minute of cooking. Remove from heat, drain off fat.

3. In a large bowl combine eggs, cream, basil, and salt. Stir in sausage mixture and ½ cup of the cheese.

4. Carefully pour egg mixture into bread shell. Sprinkle with the remaining ¼ cup cheese. Bake, uncovered, until eggs are set (160°F), 35 to 40 minutes. Let stand 5 minutes. Using a serrated knife, carefully cut loaf into slices. **Makes 5 servings.**

PER SERVING *490 cal, 23 g fat (11 g sat fat), 245 mg chol, 977 mg sodium, 45 g carb, 0 g fiber, 1 g sugars, 20 g pro.*

7 Bacon-Egg Muffins

HANDS ON 30 minutes **BAKE** 15 minutes at 400°F **COOL** 5 minutes

- 4 slices bacon, cut into large pieces
- 5 eggs, lightly beaten, divided
- 2 Tbsp. water
- Salt and black pepper
- 1 cup all-purpose flour
- ½ cup fine yellow cornmeal
- 2 Tbsp. sugar
- 2½ tsp. baking powder
- ½ tsp. salt
- 1 cup milk
- ¼ cup vegetable oil or salted butter, melted
- ½ cup shredded cheddar cheese (2 oz.)
- Honey or maple syrup (optional)

1. Preheat oven to 400°F. In a 10-inch skillet cook bacon over medium until crisp. Drain bacon on paper towels. Reserve 2 tsp. drippings in skillet; reserve remaining drippings. For scrambled eggs, in a small bowl combine three of the eggs, the water, and a dash each of salt and pepper. Add egg mixture to hot skillet over medium. Cook without stirring until eggs begin to set on bottom and around edges. With a large spatula, lift and fold to allow uncooked portion to flow underneath. Cook until set yet still moist. Transfer to bowl.

2. Brush twelve 2½-inch muffin cups with some of the remaining bacon drippings or line with paper bake cups. In a medium bowl stir together the next five ingredients (through salt). Make a well in the center of the flour mixture. In a separate bowl combine milk, oil, and remaining two eggs. Add milk mixture all at once to flour mixture. Stir just until moistened (batter should be lumpy). Fold in scrambled eggs and cheese. Spoon into muffin cups (cups will be full). Sprinkle bacon pieces over batter in cups.

3. Bake until light brown and a toothpick comes out clean, 15 to 17 minutes. Cool in muffin cups on a wire rack 5 minutes. Run a small metal spatula or table knife around edges of muffins; remove from cups. If you like, serve warm with honey. **Makes 12 muffins.**

PER MUFFIN *202 cal, 12 g fat (3 g sat fat), 89 mg chol, 356 mg sodium, 16 g carb, 1 g fiber, 3 g sugars, 7 g pro.*

8

Farmer's Casserole

HANDS ON 25 minutes
BAKE 40 minutes at 350°F
STAND 5 minutes

- Nonstick cooking spray
- 3 cups frozen shredded hash brown potatoes
- ¾ cup shredded cheddar cheese (3 oz.)
- 1 cup cooked and crumbled ground pork sausage or diced cooked ham
- ¼ cup sliced green onions
- 4 eggs, lightly beaten
- 1½ cups milk
- ⅛ tsp. salt
- ⅛ tsp. black pepper

1. Preheat oven to 350°F. Coat a 2-qt. baking dish with cooking spray. Spread hash browns evenly in prepared dish. Sprinkle with cheese, sausage, and green onions. In a bowl, combine the remaining ingredients. Pour egg mixture over layers in dish.

2. Bake, uncovered, until a knife inserted near the center comes out clean, 40 to 45 minutes. If you like, sprinkle with additional green onions. Let stand 5 minutes before serving. **Makes 6 servings**

PER SERVING *253 cal, 15 g fat (7 g sat fat), 156 mg chol, 440 mg sodium, 16 g carb, 1 g fiber, 7 g sugars, 12 g pro.*

9

Gruyère Egg Bites

HANDS ON 20 minutes
BAKE 35 minutes at 325°F
COOL 10 minutes

- **Nonstick cooking spray**
- 1 **cup shredded Gruyère cheese (4 oz.), divided**
- 8 **eggs**
- ¾ **cup cottage cheese**
- ½ **cup shredded Monterey Jack cheese (2 oz.)**
- ½ **tsp. salt**
- ⅛ **tsp. black pepper**
- 3 **slices applewood smoked bacon, crisp-cooked and crumbled**
- **Chopped fresh herbs, paprika, or hot sauce (optional)**

1. Preheat oven to 325°F. Coat six half-pint canning jars with nonstick cooking spray. Divide ¼ cup of the Gruyère cheese among jars. Place jars in a 13x9-inch baking pan.
2. In a blender combine the next five ingredients (through pepper) and remaining Gruyère; blend until smooth. Divide mixture among prepared jars. Top each with bacon. Place pan with jars on oven rack. Add warm water (around 120°F) to pan to come halfway up side of jars. Bake until eggs are set, 35 to 40 minutes.
3. Carefully remove from water bath; cool 10 minutes. Top with chopped fresh herbs, paprika, or hot sauce (if using). **Makes 6 egg bites.**
PER EGG BITE *250 cal, 17 g fat (8 g sat fat), 285 mg chol, 634 mg sodium, 2 g carb, 0 g fiber, 1 g sugars, 21 g pro.*

FOR A LARGE BRUNCH, MAKE TWO BATCHES OF THE BITES, USING DIFFERENT STIR-INS FOR EACH.

STIR-INS

Add extra flavor with a simple stir-in before adding the egg mixture to the jars

- ½ cup chopped baby spinach
- 1 cup chopped mushrooms, sautéed in salted butter
- 2 Tbsp. chopped green onion or chives
- One 3-oz. cooked andouille sausage link, chopped
- ½ cup chopped jarred roasted red bell peppers, drained and patted dry

If using sausage patties, heat in microwave 20 seconds.

10

Big-Batch Egg Sliders

HANDS ON 30 minutes
BAKE 13 minutes at 350°F

- Nonstick cooking spray
- 8 eggs
- ⅓ cup milk
- ¼ tsp. salt
- ¼ tsp. black pepper
- 12 Hawaiian sweet rolls, split
- ¼ cup honey mustard
- 12 brown-and-serve sausage patties, heated, 6 slices bacon, crisp-cooked and halved; or 12 oz. thinly sliced Black Forest ham, cut to fit
- 12 thin slices white cheddar, cheddar, or Swiss cheese (5 oz.)
- ¼ cup salted butter, melted
- Finely chopped green onion (optional)

1. Preheat oven to 350°F. Line a 13x9-inch baking pan with foil, extending foil over edges. Coat foil with cooking spray. In a medium bowl whisk together eggs, milk, salt, and pepper. Pour mixture into prepared pan. Bake until set, 8 to 10 minutes. Using foil, lift out egg mixture. Cut egg mixture into twelve 3¼x3-inch pieces.

2. Arrange bottom halves of rolls in same baking pan and spread with honey mustard. Layer with sausage, egg pieces, and cheese, cutting or folding to fit rolls as needed. Add top halves of rolls. Drizzle with melted butter.

3. Bake until cheese is melted and rolls are light brown, 5 to 8 minutes. If you like, sprinkle with green onion. **Makes 12 sandwiches.**

PER SANDWICH *401 cal, 25 g fat (12 g sat fat), 200 mg chol, 681 mg sodium, 19 g carb, 1 g fiber, 2 g sugars, 20 g pro*

Chicken and Waffle Egg Skillets

HANDS ON 15 minutes
BAKE 15 minutes at 350°F

- 4 frozen breaded chicken cutlets or 12 to 16 frozen breaded chicken tenders
- 8 eggs
- Salt and black pepper
- 4 frozen square Belgian-style waffles, toasted
- 2 Tbsp. salted butter, melted
- 3 Tbsp. hot honey, divided
- ½ of an 8-oz. pkg. cream cheese, softened (4 oz.)
- Crushed red pepper (optional)

1. Cook chicken cutlets according to package directions.

2. Preheat oven to 350°F. Grease four 10-inch cast-iron skillets or four 14-oz. individual baking dishes. Crack two eggs into each skillet. Season with salt and pepper. Bake until whites are set but yolks are runny, 10 to 14 minutes.

3. Gently top eggs in skillets with cooked chicken and waffles. In a small bowl stir together melted butter and 1 Tbsp. of the hot honey. Brush over tops of waffles. Bake until heated through, about 5 minutes.

4. Meanwhile, in a small bowl stir together cream cheese and the remaining 2 Tbsp. hot honey; serve with waffles. If you like, top with crushed red pepper and/or additional hot honey. **Makes 4 servings.**

PER SERVING *622 cal, 39 g fat (14 g sat fat), 439 mg chol, 814 mg sodium, 43 g carb, 2 g fiber, 17 g sugars, 26 g pro.*

12

Caprese and Egg Ciabatta Sandwiches

START TO FINISH 25 minutes

- 4 ciabatta rolls (3 oz. each), split
- 1 8-oz. fresh mozzarella ball, thinly sliced with a serrated knife
- Olive oil
- 4 small Campari tomatoes, thickly sliced
- 1 Tbsp. olive oil
- ¼ tsp. salt
- ⅛ tsp. black pepper
- Nonstick cooking spray
- 4 eggs
- ¼ cup refrigerated basil pesto (such as Rana brand)

1. Adjust oven rack to the highest position. Preheat broiler. Place rolls, cut sides up, on a baking sheet. Broil until golden brown, 2 to 4 minutes. Place the sliced mozzarella on top half of each roll.

2. Line a small rimmed baking sheet with foil. Brush foil with a little olive oil. Add tomatoes to prepared sheet. Drizzle with oil and season with the salt and pepper. Broil, watching closely, until the tomatoes are sizzling and tender but not totally falling apart, 4 minutes. Broil the cheese-topped rolls until cheese is melted, 1 to 2 minutes. Spoon tomatoes onto cheese.

3. Coat a 10-inch nonstick skillet with cooking spray; heat over medium-high. Carefully crack the eggs into the skillet. Spoon pesto around the eggs. Cook until the whites are just set and the yolks are still runny, 4 to 6 minutes.

4. Transfer eggs to the bottom halves of rolls. Add roll tops, tomato sides down. **Makes 4 sandwiches.**

PER SANDWICH *544 cal, 30 g fat (10 g sat fat), 230 mg chol, 958 mg sodium, 42 g carb, 2 g fiber, 1 g sugars, 25 g pro*

13

Shirred Eggs

START TO FINISH 15 minutes

- 6 eggs
- 1 Tbsp. salted butter
- ½ cup chopped cooked ham
- ¼ cup sliced leek or green onions
- ½ cup heavy cream or half-and-half
- ¼ cup shredded Gruyère or sharp white cheddar cheese (1 oz.)
- 2 Tbsp. chopped fresh basil or flat-leaf parsley
- Salt and black pepper
- Sourdough or multigrain bread slices, toasted

1. Preheat oven to 400°F. Break eggs into a glass measuring cup (do not stir). In a 9- or 10-inch cast-iron skillet melt butter over medium. Add ham and leek, cook and stir until leek is softened, 2 to 3 minutes.

2. Add eggs to skillet, evenly spacing yolks. Drizzle cream around eggs. Sprinkle with cheese and basil.

3. Bake until whites are completely set and yolks are still slightly runny, 5 to 7 minutes. Season with salt and pepper. Serve with toast. **Makes 4 servings** (⅔ cup each)

PER SERVING *378 cal, 26 g fat (13 g sat fat), 340 mg chol, 693 mg sodium, 17 g carb, 1 g fiber, 2 g sugars, 19 g pro*

14 Eggs Goldenrod

START TO FINISH 35 minutes

- 6 **hard-boiled eggs (tip, *p. 51*)**
- 3 **Tbsp. salted butter**
- 3 **Tbsp. all-purpose flour**
- ¼ **tsp. salt**
- ¼ **tsp. black pepper**
- 2 **cups whole milk**
- 4 **warm Biscuits (recipe, *p. 72*) or toast**
- **Paprika (optional)**

1. Coarsely chop or grate the hard-boiled eggs.
2. In a medium saucepan melt butter over medium. Stir in flour, salt, and pepper until well combined. Cook and stir until flour-butter mixture (roux) is slightly golden and releases a nutty aroma, about 8 minutes. Add milk all at once. Cook and stir over medium until thickened and bubbly. Cook and stir 1 minute more. Fold in chopped eggs, heat through. Season with additional salt and pepper.
3. Spoon egg mixture over warm biscuits. If you like, sprinkle with paprika. **Makes 4 servings.**
PER SERVING *502 cal, 30 g fat (13 g sat fat), 317 mg chol, 781 mg sodium, 38 g carb, 1 g fiber, 8 g sugars, 18 g pro.*

THIS OLD-FASHIONED RECIPE IS PURE COMFORT FOOD—A SIMPLE WHITE-SAUCE GRAVY IS LACED WITH CHOPPED HARD-BOILED EGGS AND SPOONED OVER WARM BISCUITS.

15 Bagel-Broccoli Strata

HANDS ON 20 minutes **CHILL** overnight **STAND** 30 minutes **BAKE** 55 minutes at 350°F

- Nonstick cooking spray
- 6 eggs
- 2 cups milk
- ¼ tsp. salt
- ½ tsp. black pepper
- ¼ tsp. garlic powder
- 3 cups 1-inch pieces everything, onion, or sesame bagels
- 1¼ cups chopped fresh broccoli or asparagus or shredded Brussels sprouts
- 1¼ cups chopped smoked andouille sausage (5 oz.) or chopped cooked ham
- 1 cup chopped fresh arugula
- 1 cup shredded white cheddar cheese (4 oz.), divided

1. Coat a 2-qt. baking dish with cooking spray. In a large bowl whisk together the next five ingredients (through garlic powder). Add bagel pieces, broccoli, sausage, spinach, and ½ cup of the cheese. Spoon into prepared baking dish; top with the remaining ½ cup cheese. Cover and chill overnight.

2. Preheat oven to 350°F. Let strata stand 20 minutes at room temperature. Uncover; bake until a knife inserted in center comes out clean, 55 to 65 minutes. Let stand 10 minutes. **Makes 4 servings.**

PER SERVING *640 cal, 39 g fat (16 g sat fat), 355 mg chol, 1,202 mg sodium, 38 g carb, 3 g fiber, 10 g sugars, 31 g pro.*

16

Mini Bacon-Mushroom Quiches

HANDS ON 30 minutes
BAKE 20 minutes at 400°F
STAND 5 minutes

- Nonstick cooking spray
- 1 frozen puff pastry sheet (½ of a 17.3-oz. pkg.), thawed
- 4 slices bacon
- 1½ cups sliced fresh stemmed shiitake, cremini, and/or button mushrooms
- ¾ cup shredded Swiss cheese (3 oz.)
- ¼ cup sliced green onions
- 2 eggs, lightly beaten
- 1 8-oz. carton sour cream
- ¼ cup milk
- Black pepper (optional)

1. Preheat oven to 400°F. Coat twelve 2½-inch muffin cups with cooking spray. On a lightly floured surface roll pastry sheet into a 12-inch square. Cut into twelve 4x3-inch rectangles. Press pastry rectangles onto bottoms and up sides of prepared muffin cups. Prick bottoms with a fork. Bake 8 minutes. Remove from oven. Press centers down with the back of a teaspoon.
2. In a 10-inch skillet cook bacon over medium until crisp. Drain bacon on paper towels, cool, and crumble. Reserve 1 Tbsp. drippings in skillet, discard remaining drippings.
3. For filling, cook mushrooms in reserved drippings over medium until tender and liquid evaporates. In a medium bowl combine mushrooms, crumbled bacon, cheese, and green onions. Spoon filling into each pastry shell. In the same bowl whisk together eggs, sour cream, and milk; spoon over filling in shells.
4. Bake until set (160°F), 12 to 15 minutes. Let stand 5 minutes in pan. If you like, sprinkle with black pepper and additional green onions. **Makes 12 mini quiches.**

PER MINI QUICHE *184 cal, 13 g fat (6 g sat fat), 53 mg chol, 151 mg sodium, 12 g carb, 1 g fiber, 1 g sugars, 7 g pro.*

17 Cheese Soufflé

HANDS ON 50 minutes **BAKE** 40 minutes at 350°F

- ¼ **cup salted butter**
- ¼ **cup all-purpose flour**
- ¼ **tsp. dry mustard**
- **Dash cayenne pepper**
- 1 **cup milk**
- 2 **cups shredded cheddar, Colby, or Havarti (8 oz.)**
- 4 **egg yolks, at room temperature**
- 4 **egg whites, at room temperature**

1. Preheat oven to 350°F. For cheese sauce, in a medium saucepan melt butter over medium. Stir in flour, dry mustard, and cayenne pepper. Add milk all at once. Cook and stir until thickened and bubbly. Remove from heat. Add cheese, a little at a time, stirring until cheese is melted. In a medium bowl beat egg yolks with a fork. Slowly add cheese sauce to egg yolks, stirring constantly. Cool slightly.

2. In a large bowl beat egg whites with a mixer on medium to high until stiff peaks form (tips stand straight). Gently fold about 1 cup of the beaten egg whites into cheese sauce. Gradually pour cheese sauce over remaining beaten egg whites, folding to combine. Pour into an ungreased 1½-qt. ceramic loaf pan or 2-qt. soufflé dish.

3. Bake until a knife comes out clean, about 40 minutes. Serve immediately. **Makes 4 servings.**

PER SERVING *459 cal, 36 g fat (22 g sat fat), 305 mg chol, 521 mg sodium, 10 g carb, 0 g fiber, 4 g sugars, 23 g pro.*

18

Toad-in-the-Hole Tarts

HANDS ON 15 minutes
AIR-FRY 13 minutes per batch at 375°F

- 1 **frozen puff pastry sheet (½ of a 17.3-oz. pkg.), thawed**
- ½ **cup shredded smoked Gouda or smoked cheddar cheese (2 oz.), divided**
- ¼ **cup chopped cooked bacon or ham**
- 4 **eggs**
- ¼ **tsp. black pepper**
- 1 **Tbsp. chopped fresh dill**
- **Hot pepper sauce (optional)**

1. Unfold pastry sheet on a work surface and cut into four equal squares. Working in batches if needed, arrange pastry squares in a single layer in air-fryer basket (do not overcrowd). Cook at 375°F until puffed and browned, 5 to 6 minutes.
2. Using the back of a metal tablespoon, gently press center of each pastry square to form an indentation. Place 1 Tbsp. each cheese and bacon into each indentation. Return pastry squares to basket. One at a time, crack an egg into a small bowl, pour one egg into each indentation. Sprinkle with black pepper.
3. Cook 4 minutes. Top each tart with 1 Tbsp. cheese. Cook until egg whites are set, 4 to 5 minutes more. Keep cooked tarts warm in a 200°F oven, if necessary. Top with dill. Serve with hot sauce (if using). **Makes 4 tarts.**

PER TART *263 cal, 19 g fat (9 g sat fat), 206 mg chol, 394 mg sodium, 10 g carb, 1 g fiber, 1 g sugars, 13 g pro*

10

Smoked Salmon and Leek Hash

START TO FINISH 35 minutes

- 4 Tbsp. olive oil, divided
- 1 large leek, white and light green part only, split lengthwise and thinly sliced (1½ cups)
- 1 20-oz. pkg. refrigerated shredded hash brown potatoes
- ¼ cup chopped fresh dill
- ½ tsp. salt
- ¼ tsp. black pepper
- 4 eggs
- 4 oz. thinly sliced smoked salmon (lox-style)
- Slivered pickled red onions and/or everything bagel seasoning (optional)
- 2 Tbsp. cream-style prepared horseradish
- 2 Tbsp. sour cream

1. In a 12-inch nonstick skillet heat 1 Tbsp. of the oil over medium. Add leek and cook, stirring occasionally, until translucent and tender, 4 minutes. Scrape leek into a large bowl. Add potatoes, dill, salt, and pepper to the bowl; stir to combine.

2. In the same skillet heat 2 Tbsp. of the oil over medium-high. Add potato mixture, pat down with a spatula. Cook until potatoes are crunchy and golden brown on the bottom, 6 to 8 minutes.

3. Drizzle remaining 1 Tbsp. oil over the top of the potatoes. Flip potatoes over with a spatula so the browned bits are on top.

4. Make four indentations in the potatoes with a spoon or measuring cup. Crack eggs, one at a time, into a small bowl, slip into indentations. Cover, reduce heat to medium. Cook until egg whites are set but yolks are still runny, 6 to 7 minutes.

5. Place smoked salmon slices on top of potatoes. Cut potato cake into quarters, one egg per portion. If you like, top with red onions, bagel seasoning, and/or additional dill. In a small bowl stir together horseradish and sour cream, serve with hash. **Makes 4 servings**

PER SERVING *567 cal, 37 g fat (6 g sat fat), 197 mg chol, 1,201 mg sodium, 46 g carb, 5g fiber, 2 g sugars, 16 g pro.*

20 Turkish-Style Eggs

HANDS ON 5 minutes **STAND** 30 minutes **COOK** 8 minutes

- 1⅓ cups plain whole milk Greek yogurt
- ½ tsp. minced garlic (1 clove)
- 2 Tbsp. chopped fresh parsley
- 1 Tbsp. chopped fresh dill
- Salt and black pepper
- ¼ cup olive oil
- 1 Tbsp. Aleppo pepper
- ¼ tsp. ground cumin
- 4 poached eggs (tip, *p. 58*)
- Soft pita bread

1. In a bowl stir together the first four ingredients (through dill). Season with salt and black pepper. Spoon into four shallow dishes. Let stand to come to room temperature, at least 30 minutes.

2. For Aleppo oil, in a small saucepan combine olive oil, Aleppo pepper, and cumin. Heat over medium just until shimmering, 8 to 10 minutes.

3. Add a poached egg to each dish of yogurt. Drizzle with Aleppo oil. Garnish with sprigs of additional dill. Serve with pita bread. **Makes 4 servings.**

PER SERVING *340 cal, 23 g fat (6 g sat fat), 196 mg chol, 420 mg sodium, 17 g carb, 1 g fiber, 5 g sugars, 16 g pro.*

21

Triple-Cheese, Artichoke, and Ham Strata

HANDS ON 30 minutes **CHILL** 2 hours
BAKE 1 hour at 350°F
STAND 20 minutes

- 2 cups whole milk
- 2 Tbsp. olive oil
- 12 cups 1-inch cubes sourdough bread (1 lb.)
- 5 eggs, lightly beaten
- 1½ cups half-and-half
- 1½ tsp. minced garlic (3 cloves)
- 1½ tsp. herbes de Provence
- ¾ tsp. black pepper
- ½ tsp. dried sage, crushed
- ½ tsp. dried thyme, crushed
- ½ tsp. grated fresh nutmeg
- 2 cups crumbled goat cheese (chèvre) (8 oz.)
- 12 oz. diced cooked ham, divided
- 3 6-oz. jars marinated artichoke hearts, drained and halved lengthwise, divided
- 1½ cups finely shredded Parmesan cheese (6 oz.), divided
- 1 cup shredded Fontina cheese (4 oz.), divided

1. Grease a 3-qt. rectangular baking dish. In an extra-large bowl combine milk and oil. Add bread cubes, stirring to coat. Let stand 10 minutes.
2. Meanwhile, in a large bowl combine next eight ingredients (through nutmeg). Stir in goat cheese.
3. Spread half of the bread mixture in prepared dish. Top with half each of the ham, artichokes, Parmesan, and Fontina cheeses. Repeat layers. Pour egg mixture over mixture in dish. Cover, chill 2 to 24 hours.
4. Preheat oven to 350°F. Bake, uncovered, until center is set and edges are brown, 1 hour. Let stand 10 minutes before serving. **Makes 12 servings**

PER SERVING *448 cal, 24 g fat (13 g sat fat), 135 mg chol, 1,342 mg sodium, 30 g carb, 1 g fiber, 3 g sugars, 27 g pro*

22

Slow-Cooker Cherry Tomato Shakshuka

HANDS ON 15 minutes
SLOW COOK 5 hours (low) or 2½ hours (high) + 25 minutes (high)

- Nonstick cooking spray
- 3 cups cherry or grape tomatoes
- 1 15-oz. can tomato sauce
- 2 tsp. minced garlic (4 cloves)
- 2 tsp. dried Italian seasoning, crushed
- ½ tsp. crushed red pepper
- ½ tsp. black pepper
- ¼ tsp. salt
- ½ cup chopped fresh basil
- 6 eggs
- Grated Parmesan cheese (optional)

1. Coat a 3½- or 4-qt. slow cooker with cooking spray. In prepared cooker combine next seven ingredients (through salt).
2. Cover and cook on low 5 to 6 hours or high 2½ to 3 hours. If using low, turn to high. Stir in basil. Break an egg into a small bowl. Make an indentation in tomato mixture and slip egg into indentation. Repeat with remaining eggs.
3. Cover and cook until eggs are desired doneness, 25 to 35 minutes more. If you like, top with Parmesan and additional basil. **Makes 6 servings.**

PER SERVING *274 cal, 7 g fat (3 g sat fat), 194 mg chol, 868 mg sodium, 35 g carb, 2 g fiber, 5 g sugars, 14 g pro.*

23

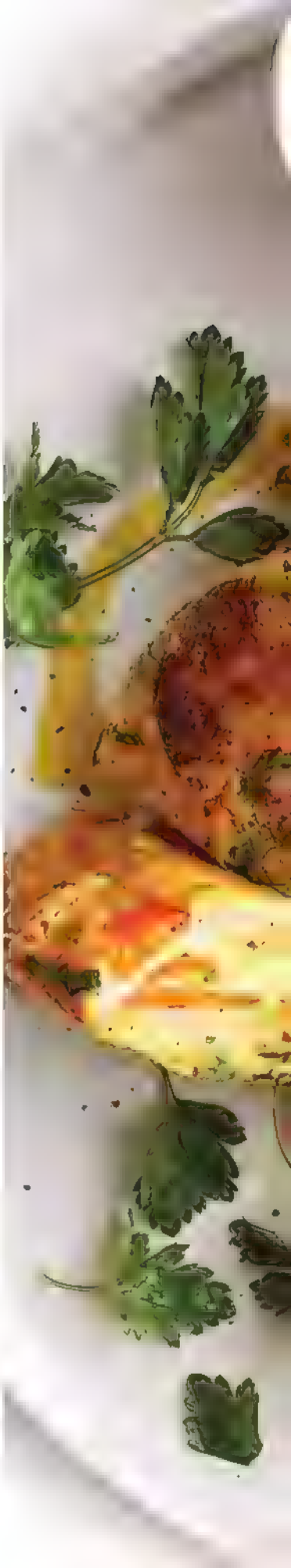
Veggie Frittata

HANDS ON 25 minutes
COOK 12 minutes
BAKE 18 minutes at 375°F
STAND 5 minutes

- 1 lb. Yukon gold or russet potatoes, scrubbed and thinly sliced
- 2 Tbsp. olive oil
- ½ tsp. salt, divided
- 2 cups thinly sliced vegetables, such as carrots, zucchini, red bell pepper, and/or finely chopped broccoli and/or cauliflower
- ¼ tsp. black pepper
- 12 eggs, lightly beaten
- ¼ cup chopped green onions
- Chopped fresh parsley (optional)

1. Preheat oven to 375°F. In a 10-inch oven-safe skillet heat the oil over medium. Add potatoes, sprinkle with ¼ tsp. of the salt. Cook, stirring, 6 minutes. Add carrots, cook, turning occasionally, until potatoes and carrots are tender and lightly browned, 6 minutes more.
2. In a medium bowl whisk together eggs, green onions, and the remaining ¼ tsp. salt and the black pepper. Pour egg mixture over potato mixture in skillet. Bake, uncovered, until frittata appears dry on top, about 18 minutes. Remove frittata from oven. Let stand on a wire rack 5 minutes.
3. Use a spatula to loosen edges of frittata from skillet. Invert frittata onto platter. Cut frittata into wedges. If you like, top with parsley and/or drizzle with additional olive oil. **Makes 6 servings.**

PER SERVING *259 cal, 14 g fat (4 g sat fat), 372 mg chol, 175 mg sodium, 18 g carb, 3 g fiber, 3 g sugars, 15 g pro.*



VEGGIE FRITTATA

24

Buttermilk Pancakes

START TO FINISH 25 minutes

- **1¾ cups all-purpose flour**
- **2 Tbsp. sugar**
- **2 tsp. baking powder**
- **½ tsp. baking soda**
- **¼ tsp. salt**
- **1 egg, lightly beaten**
- **1½ cups buttermilk or sour milk (tip, *p. 61*)**
- **3 Tbsp. vegetable oil**
- **Fruit Fold-Ins (optional) *(opposite)***
- **Salted butter and/or syrup (optional)**

1. In a large bowl stir together first five ingredients (through salt). In a medium bowl combine egg, buttermilk, and oil. Add egg mixture all at once to flour mixture. Stir just until moistened (batter should be slightly lumpy). Fold in fruit (if using).

2. For standard-size pancakes, pour ¼ cup batter onto a hot, lightly greased griddle or heavy skillet. Spread batter if necessary. (For mini pancakes, use 1 Tbsp. batter.) Cook over medium until pancakes are golden, 1 to 2 minutes per side; turn over when surfaces are bubbly and edges are slightly dry. Serve warm. If you like, top with butter and/or syrup. **Makes 12 pancakes.**

PER PANCAKE *123 cal, 4 g fat (1 g sat fat), 19 mg chol, 179 mg sodium, 18 g carb, 0 g fiber, 4 g sugars, 3 g pro.*

25

Buttermilk Waffles

Prepare Buttermilk Pancakes *(above)* as directed, except reduce baking powder to 1 tsp. Increase to 2 eggs, 2 cups buttermilk, and ½ cup vegetable oil. Add 1 tsp. vanilla to the buttermilk-egg mixture. Add batter to a preheated, lightly greased waffle baker according to manufacturer's directions. Close lid quickly; do not open until done. Bake according to manufacturer's directions until golden brown and crisp. Use a fork to lift waffle off grid. Repeat with remaining batter. Makes twelve 4-inch waffles.

PER WAFFLE *186 cal, 11 g fat (2 g sat fat), 34 mg chol, 199 mg sodium, 18 g carb, 0 g fiber, 4 g sugars, 4 g pro.*

TOP IT!

A dollop, sprinkle, or drizzle will add extra personality to brunch.

Chocolate-hazelnut spread + toasted hazelnuts

Peanut butter + bananas + peanuts + pure maple syrup

Sautéed apples

Strawberries + whipped topping + strawberry syrup

Mini chocolate chips + chocolate syrup

Blueberries + blueberry syrup

Peaches + caramel dessert sauce + toasted pecans

Raspberries + powdered sugar

Hard-boiled egg (tip, *p. 51*) + Hollandaise Sauce *(p. 59)* + chives + paprika

Over-easy egg + hot sauce

Crisp-cooked bacon + sliced avocado

[illegible]

If you like, fold one of the following into the batter: ½ cup chopped fresh apple, apricot, peach, nectarine, or pear or fresh or frozen blueberries, or ¼ cup chopped dried apple, apricot, blueberries, cherries, cranberries, dates, pears, raisins, or mixed fruit

[illegible]

To keep pancakes and waffles warm while you cook the rest, preheat oven to 200°F. Place pancakes or waffles in a single layer on a wire rack placed on a baking sheet; place in oven. The rack will allow air to circulate freely, which helps keep pancakes and waffles warm and dry.

26 French Toast Cubes

START TO FINISH 30 minutes

- 1 1-lb. unsliced round loaf artisan-style country white bread
- 1 cup milk
- 4 eggs
- 2 tsp. vanilla
- ¼ tsp. salt
- ¾ cup sugar
- 2 tsp. ground cinnamon
- 3 to 4 Tbsp. salted butter, divided
- 1 recipe Sweetened Whipped Cream *(p. 81)*
- Fresh blackberries

1. Cut bread into 2-inch cubes. In a large bowl whisk together milk, eggs, vanilla, and salt. Add bread cubes, toss to coat. Let stand 5 minutes. In a shallow dish stir together sugar and cinnamon. **2.** In a 10-inch skillet melt 2 Tbsp. butter over medium. Remove a few bread cubes from the egg mixture, allowing excess to drip off. Add to skillet. Cook, turning to cook evenly, until golden, 3 minutes. Using tongs, immediately transfer bread cubes to the cinnamon-sugar mixture; roll to coat. Repeat with remaining bread cubes, adding more butter to skillet as needed. Serve with Sweetened Whipped Cream and blackberries. **Makes 6 servings.**

PER SERVING *591 cal, 27 g fat (16 g sat fat), 201 mg chol, 661 mg sodium, 75 g carb, 5 g fiber, 36 g sugars, 13 g pro.*

27 Honey-Orange Cottage Cheese Pancakes

START TO FINISH 30 minutes

- 6 eggs, lightly beaten
- 1 16-oz. carton cottage cheese
- 2 Tbsp. honey
- 2 Tbsp. salted butter, melted
- 2 tsp. vanilla
- 1 tsp. orange zest
- 1½ cups all-purpose flour
- 1 tsp. baking powder
- 1 tsp. baking soda
- ½ tsp. salt
- Toppings, such as honey, fresh berries, and/or citrus peel curls

1. In a large bowl combine first six ingredients (through orange zest) Add flour, baking powder, baking soda, and salt. Stir just until moistened (batter should be slightly lumpy)

2. Pour about ¼ cup batter onto a hot, lightly greased griddle or heavy skillet Cook over medium until pancakes are brown, 2 minutes per side, turn over when surfaces are bubbly and edges are slightly dry Keep warm in a 200°F oven while cooking remaining pancakes Serve warm with desired toppers and/or add fiona butter **Makes 4 servings** (4 pancakes each)

PER SERVING *341 cal, 11 g fat (5 g sat fat), 205 mg chol, 792 mg sodium, 43 g carb, 1 g fiber, 17 g sugars, 17 g pro*

IF USING FROZEN BERRIES, LET STAND AT ROOM TEMP UNTIL THAWED. PAT DRY.
SHEET-PAN BERRY PANCAKE

28

Sheet-Pan Berry Pancake

HANDS ON 15 minutes
BAKE 25 minutes at 400°F
COOL 10 minutes

- Nonstick cooking spray
- ¾ tsp. ground cinnamon, divided
- 2 cups all-purpose flour
- 1 cup whole wheat flour or all-purpose flour
- 2 tsp. baking powder
- 1 tsp. baking soda
- ½ tsp. salt
- 4 eggs
- 1½ cups buttermilk
- ¼ cup salted butter, melted
- ¼ cup pure maple syrup
- 1 Tbsp. vanilla
- 3 cups fresh or frozen blueberries, raspberries, and/or sliced strawberries (tip, *opposite*), divided
- 2 Tbsp. granulated sugar
- Powdered sugar (optional)

1. Preheat oven to 400°F. Coat a 15x10-inch baking pan with cooking spray. Line bottom of pan with parchment paper.
2. In a medium bowl, whisk together ½ tsp. of the cinnamon and next five ingredients (through salt). In a large bowl, whisk together next five ingredients (through vanilla).
3. Stir flour mixture into buttermilk mixture just until combined. Gently fold in 2 cups of the berries. Pour batter into prepared baking pan; spread evenly.
4. Arrange remaining berries on top of batter. Combine sugar and remaining ¼ tsp. cinnamon. Sprinkle over berries. Bake until edges are golden brown and a toothpick comes out clean, 25 minutes. Let cool in pan on a wire rack 10 minutes. Sift powdered sugar over pancake (if using). Cut into 12 squares and serve with additional maple syrup. **Makes 12 servings.**
PER SERVING *226 cal, 6 g fat (3 g sat fat), 73 mg chol, 384 mg sodium, 36 g carb, 3 g fiber, 12 g sugars, 7 g pro.*

29

Cheesy Hash Brown Casserole

HANDS ON 10 minutes **BAKE** 45 minutes at 350°F **COOL** 10 minutes

- Nonstick cooking spray
- 2 cups shredded cheddar cheese (8 oz.), divided
- 1 30- to 32-oz. pkg. frozen shredded hash brown potatoes, thawed (tip, *below right*)
- 1 16-oz. carton sour cream
- 1 10.5-oz. can condensed cream of chicken soup
- ½ cup salted butter, melted
- ¼ tsp. salt
- ¼ tsp. black pepper

1. Preheat oven to 350°F. Lightly coat a 3-qt. rectangular baking dish with cooking spray. In a large bowl combine 1½ cups of the cheese and remaining ingredients. Spread mixture evenly into prepared dish. Sprinkle with the remaining ½ cup cheese.
2. Bake until bubbly and golden brown, 45 to 50 minutes. Cool 10 minutes before serving. **Makes 10 servings.**
PER SERVING *352 cal, 27 g fat (15 g sat fat), 76 mg chol, 542 mg sodium, 20 g carb, 1 g fiber, 3 g sugars, 9 g pro.*

PLAN AHEAD!
To thaw hash browns, place package in refrigerator at least 2 hours and up to 8 hours before using. Do not refreeze any unused hash browns.

30 Sausage-Asparagus French Toast Bake

HANDS ON 25 minutes **CHILL** 2 hours **BAKE** 50 minutes at 375°F **STAND** 10 minutes

- 12 oz. Texas toast, cut into 1-inch strips (about 10 slices), divided
- 8 oz. ground pork sausage
- 8 oz. mixed mushrooms (such as cremini, oyster, and/or button), sliced
- 2 Tbsp. salted butter
- 1 tsp. minced garlic (2 cloves)
- 1 tsp. caraway seeds, crushed
- 8 oz. fresh asparagus, trimmed and cut into 1-inch pieces
- ½ of a 15-oz. carton whole milk ricotta cheese
- 1 cup shredded Swiss cheese (4 oz.)
- ¼ cup chopped fresh herbs (such as flat-leaf parsley, chives, and/or dill)
- 1¼ tsp. salt, divided
- ¾ tsp. black pepper, divided
- 4 eggs
- 1¾ cups milk

1. Grease a 2- to 2½-qt. baking dish. Arrange half of the bread strips in bottom of dish; overlap slices as necessary. For filling, in a 10-inch skillet cook next five ingredients (through caraway seeds) over medium-high until meat and mushrooms are browned, 8 to 10 minutes. Drain off fat. Stir in asparagus. Spoon evenly over bread in dish. In a medium bowl stir together ricotta, Swiss cheese, herbs, ¾ tsp. of the salt, and ½ tsp. of the pepper. Spoon over filling. Arrange remaining bread strips on top.

2. In a large bowl whisk together eggs, milk, and the remaining ½ tsp. salt and ¼ tsp. pepper. Slowly pour egg mixture over bread, press down bread as you pour. Cover and chill 2 to 24 hours.

3. Preheat oven to 375°F. Bake, uncovered, until center is set (180°F), 50 to 60 minutes. Let stand 10 minutes. If you like, top with additional herbs. **Makes 8 servings**

PER SERVING *371 cal, 20 g fat (9 g sat fat), 149 mg chol, 730 mg sodium, 28 g carb, 1 g fiber, 6 g sugars, 20 g pro*

TO DRY BREAD CUBES, SPREAD ON A RIMMED BAKING SHEET; LET STAND AT ROOM TEMPERATURE, UNCOVERED, 6 HOURS. OR BAKE IN A 300°F OVEN UNTIL DRY, 8 TO 10 MINUTES.

31 Peanut Butter-Berry Brunch Casserole

HANDS ON 30 minutes **CHILL** 2 hours **STAND** 40 minutes **BAKE** 40 minutes at 350°F

- 2 Tbsp. salted butter, softened
- 10 cups baguette bread cubes, dried (tip, *above left*)
- ½ cup chunky natural peanut butter
- 1 8-oz. pkg. cream cheese, softened, divided
- 6 Tbsp. plus 2 tsp. granulated sugar, divided
- ½ cup strawberry jam
- 6 eggs
- 3½ cups milk
- ½ cup heavy cream
- 1¼ tsp. vanilla
- ½ tsp. salt
- ¼ tsp. ground nutmeg
- 3 Tbsp. salted butter, melted
- ¼ cup sugar cubes, coarsely crushed (optional)
- Fresh strawberries, sliced (optional)

1. Spread softened butter all over in a 3-qt. rectangular baking dish. Arrange bread cubes in the prepared dish. In a bowl stir together peanut butter, half of the cream cheese, and the 2 tsp. sugar. Use two spoons to drop mounds of peanut butter mixture into crevices among the bread cubes. Drop mounds of jam into empty crevices. Cube the remaining cream cheese and tuck cubes in any empty spaces.

2. In a large bowl whisk together the next six ingredients (through nutmeg) and the 6 Tbsp. sugar. Pour egg mixture over bread mixture in dish. Press down lightly with the back of a large spoon until all the bread is moistened. Cover and chill at least 2 hours or overnight.

3. Let casserole stand at room temperature 30 minutes before baking. Preheat oven to 350°F. Uncover dish. Drizzle casserole with melted butter and sprinkle with crushed sugar cubes (if using).

4. Bake until center is puffed and golden, 40 to 45 minutes. Cover with foil the last 10 minutes of baking, if needed to prevent overbrowning. Let stand on a wire rack 10 minutes before serving. Sprinkle with fresh berries (if using). **Makes 12 servings.**

PER SERVING *427 cal, 24 g fat (11 g sat fat), 141 mg chol, 529 mg sodium, 42 g carb, 2 g fiber, 19 g sugars, 13 g pro*

32

Cookie Butter Pancake Bake

HANDS ON 15 minutes **CHILL** 4 hours
BAKE 50 minutes at 350°F
STAND 5 minutes

- **24** 4-inch frozen buttermilk pancakes, thawed
- **1** cup cookie butter (such as Biscoff)
- **1½** cups chopped or thinly sliced apples
- **8** eggs
- **1½** cups milk
- **1** cup heavy cream
- **1** cup sugar, divided
- **2** tsp. vanilla
- **1½** tsp. apple pie spice, divided
- **14** Biscoff cookies (4 oz.), finely crushed (tip, *right*)
- **½** cup all-purpose flour
- **6** Tbsp. salted butter, melted
- **3** Tbsp. finely chopped crystallized ginger
- **¼** tsp. salt
- **Sweetened Whipped Cream (recipe, *p. 81*) and/or warm maple syrup (optional)**

1. Lightly grease a 3-qt. rectangular baking dish. Spread cookie butter evenly on one side of the pancakes. Cut the pancakes in half and arrange, cut edges down, in two rows in prepared dish. Gently tuck apples around and between the pancakes.

2. In a large bowl, lightly beat eggs. Whisk in milk, cream, ¼ cup of the sugar, the vanilla, and 1¼ tsp. of the apple pie spice. Pour over pancakes. Press down lightly with the back of a large spoon until all pancakes are moistened. Cover and chill 4 hours or overnight.

3. For streusel, in a small bowl, stir together next five ingredients (through salt) and the remaining ¾ cup sugar and ¼ tsp. apple pie spice. Cover and chill until ready to bake.

4. Preheat oven to 350°F. Uncover pancake bake and crumble streusel mixture over top. Bake, uncovered, until set, 50 to 55 minutes. Let stand 5 minutes. Serve with Sweetened Whipped Cream and sprinkle with additional pie spice.

Makes 12 servings

PER SERVING *608 cal, 31 g fat (13 g sat fat), 177 mg chol, 573 mg sodium, 72 g carb, 1 g fiber, 39 g sugars, 11 g pro.*

33 Monte Cristo Breakfast Casserole

HANDS ON 15 minutes **BAKE** 35 minutes at 350°F **STAND** 10 minutes

- Salted butter, softened
- 2½ cups milk
- 10 eggs
- ¼ cup Dijon mustard
- 1½ tsp. minced garlic (3 cloves)
- ½ tsp. salt
- ¼ tsp. black pepper
- 1 1-lb. loaf sourdough or country Italian bread, torn into 1½ to 2-inch chunks, divided
- 8 to 9 oz. thinly sliced cooked ham, torn into pieces, divided
- 1½ cups shredded Gruyère or Swiss cheese (6 oz.), divided
- Powdered sugar and/or fresh raspberries (optional)

1. Preheat oven to 350°F. Butter a 3-qt. baking dish.

2. In a large bowl whisk together the next six ingredients (through pepper). In prepared baking dish layer half the bread chunks, half the ham, and half the cheese. Repeat with remaining bread and ham. Pour egg mixture over casserole. Sprinkle with remaining cheese.

3. Bake until golden and egg mixture is set (165°F), 35 to 40 minutes. Let stand 10 minutes. If you like, sift with powdered sugar. **Makes 12 servings**

PER SERVING *272 cal, 11 g fat (5 g sat fat), 182 mg chol, 821 mg sodium, 23 g carb, 1 g fiber, 4 g sugars, 18 g pro*

TO GARNISH, CUT GREEN ONION LENGTHWISE INTO THIN STRIPS. PLACE IN ICE WATER 10 MINUTES TO CURL. PAT DRY.

34

Bacon and Egg Crescent Roll Bake

HANDS ON 15 minutes
BAKE 35 minutes at 350°F

- 1 Tbsp. olive oil
- 1 small onion, chopped
- 1 red bell pepper, chopped
- 1 lb. crisp-cooked bacon, chopped, or cooked breakfast sausage
- 10 eggs, lightly beaten
- ¾ cup milk
- 3 cups shredded cheddar Jack cheese, divided
- 1 Tbsp. chopped green onion
- ½ tsp. salt
- ¼ tsp. black pepper
- 1 8-oz. pkg. refrigerated crescent rolls or crescent dough sheet

1. Preheat oven to 350°F. Lightly grease a 13x9-inch baking dish. Heat oil in a large skillet over medium and cook onion and pepper until softened.
2. In a large bowl combine onion mixture, bacon, eggs, milk, 2 cups of the cheese, 1 Tbsp. of the green onions, the salt, and pepper. Pour into the dish. Top with remaining 1 cup cheese.
3. Unroll crescent rolls. Separate the dough into triangles and then cut each triangle lengthwise in thirds, starting from the narrow tip and cutting through the wide end to form 3 smaller triangles. Roll into a crescent roll shape, beginning at the wide end. Repeat with remaining dough to make a total of 24 mini crescent rolls. Arrange on top of the egg mixture.
4. Bake 35 to 40 minutes or until eggs are set (160°F internal temp). (Cover with foil if rolls begin to brown before casserole is baked.) **Makes 12 servings.**

PER SERVING *443 cal, 31 g fat (13 g sat fat), 219 mg chol, 1,149 mg sodium, 12 g carb, 1 g fiber, 4 g sugars, 27 g pro*

35

Caramel Bananas Foster Bake

HANDS ON 25 minutes **BAKE** 35 minutes at 325°F **COOL** 15 minutes

- 1 8-oz. loaf soft French bread, cut into 1-inch cubes (8 to 9 cups)
- 4 eggs, lightly beaten
- 2 cups half-and-half or whole milk
- ⅓ cup granulated sugar
- 1 Tbsp. vanilla
- ½ tsp. ground cinnamon
- ⅛ tsp. ground nutmeg
- ¼ cup packed brown sugar
- 2 Tbsp. salted butter, cut up
- 1 cup pecans, chopped and toasted
- 1 recipe Caramel-Banana Sauce

1. Preheat oven to 325°F. Lightly grease a 2- to 2½-qt. oval or rectangular baking dish. Add bread cubes.
2. In a large bowl whisk together the next six ingredients (through nutmeg). Pour mixture over bread cubes. Stir to coat.
3. Meanwhile, place brown sugar in a medium bowl. Using a pastry blender, cut butter into brown sugar until pieces are pea size. Stir in pecans, set aside.
4. Stir bread mixture in baking dish again to ensure all bread cubes are coated. Sprinkle pecan mixture over top.
5. Bake, uncovered, until a knife inserted in center comes out clean and eggs are set (160°F internal temp), about 35 minutes. Cool on a wire rack 15 minutes. Serve with Caramel-Banana Sauce. **Makes 12 servings.**

PER SERVING *435 cal, 27 g fat (12 g sat fat), 115 mg chol, 234 mg sodium, 44 g carb, 2 g fiber, 32 g sugars, 7 g pro*

CARAMEL-BANANA SAUCE

In a medium heavy saucepan combine ¾ cup packed brown sugar, ½ cup heavy cream, ½ cup salted butter, cut up, and 2 Tbsp. light-color corn syrup. Over medium, whisking occasionally, reduce heat to medium-low. Boil gently, uncovered, 3 minutes more. Remove from heat; stir in 1 tsp. vanilla. Pour sauce into a small bowl; cool to room temperature, about 30 minutes. If you like, cover and chill in the refrigerator overnight. To serve, let chilled sauce stand at room temperature 1 hour. Stir in 2 thinly sliced bananas.

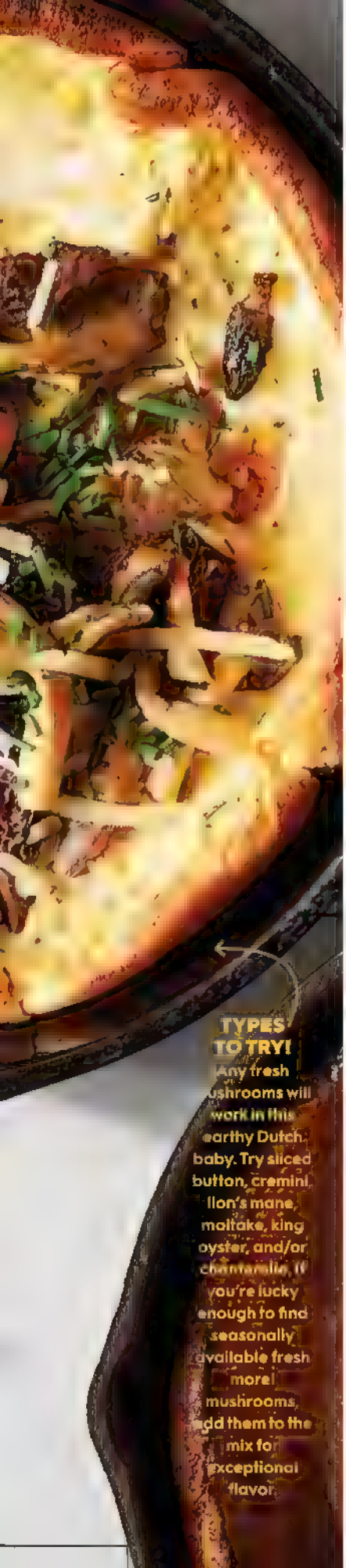
36

Savory Mushroom Dutch Baby Pancake

HANDS ON 20 minutes
BAKE 15 minutes at 425°F

- **2 oz. fresh asparagus, trimmed**
- **3 eggs, lightly beaten**
- **½ cup milk**
- **½ cup all-purpose flour**
- **½ tsp. salt, divided**
- **½ tsp. black pepper, divided**
- **1 Tbsp. chopped fresh herbs (such as chives and/or flat-leaf parsley), divided**
- **¼ cup salted butter, divided**
- **⅓ cup shredded Swiss or Gruyère cheese (2 oz.)**
- **4 oz. fresh assorted mushrooms, sliced**
- **1 tsp. minced garlic (2 cloves)**
- **2 to 3 Tbsp. shredded Parmesan cheese**
- **Lemon wedges (optional)**

1. Preheat oven to 425°F. In a small saucepan cook asparagus in lightly salted boiling water until crisp-tender, 1 minute. Transfer to a bowl of ice water to cool. Drain, pat dry.
2. For batter, in a medium bowl combine eggs, milk, flour, and ¼ tsp. each of the salt and the pepper until smooth. Stir in 2 tsp. of the herbs.
3. In a 9- or 10-inch cast-iron skillet melt 2 Tbsp. butter over medium. Pour batter into skillet. Arrange asparagus in egg mixture. Bake until brown and puffed, 15 minutes. Sprinkle with Swiss cheese.
4. Meanwhile, in a 10-inch skillet melt remaining 2 Tbsp. butter over medium. Add mushrooms and garlic. Season with remaining ¼ tsp. salt and ¼ tsp. pepper. Cook and stir until tender, 7 minutes. Stir in remaining 1 tsp. herbs.
5. Spoon hot mushroom mixture over pancake. Top with Parmesan if you like, sprinkle with additional herbs and serve with lemon wedges.
Makes 4 servings.
PER SERVING *321 cal, 22 g fat (12 g sat fat), 193 mg chol, 619 mg sodium, 17 g carb, 2 g fiber, 2 g sugars, 14 g pro*



TYPES TO TRY! Any fresh mushrooms will work in this earthy Dutch baby. Try sliced button, cremini, lion's mane, maitake, king oyster, and/or chanterelle. If you're lucky enough to find seasonally available fresh morel mushrooms, add them to the mix for exceptional flavor.

37 Dutch Baby Pancake with Roasted Fruit

HANDS ON 25 minutes **BAKE** 20 minutes at 400°F **STAND** 5 minutes

- **2 Tbsp. salted butter**
- **2 tsp. olive oil**
- **1½ cups fresh blackberries**
- **1 cup seedless red grapes**
- **2 tsp. honey**
- **3 eggs**
- **½ cup milk**
- **½ cup all-purpose flour**
- **1 Tbsp. sugar**
- **1 tsp. vanilla**
- **⅛ tsp. salt**
- **1 recipe Sweetened Whipped Cream** *(p. 81)*
- **Powdered sugar (optional)**

1. Place butter in a 10-inch cast-iron skillet; place skillet in a cold oven. Preheat oven to 400°F.

2. Meanwhile, in another 10-inch skillet heat olive oil over medium-high. Add the blackberries and grapes; cook and stir until softened and grapes start to blister, about 5 minutes. Add honey; cook and stir 1 minute more.

3. For batter, in a blender combine next six ingredients (through salt). Cover and blend until smooth. Remove skillet from oven; swirl to coat bottom and sides with melted butter. Pour batter into hot skillet. Bake until pancake is puffed and golden brown, 20 to 25 minutes. Remove from oven and let stand 5 minutes (pancake will deflate during standing).

4. Top pancake with Sweetened Whipped Cream and fruit mixture. If you like, sift with powdered sugar. **Makes 4 servings**

PER SERVING *257 cal, 13 g fat (6 g sat fat), 157 mg chol., 187 mg sodium, 24 g carb, 1 g fiber, 15 g sugars, 8 g pro*

ONE PAN

38 | Biscuits and Gravy Casserole

HANDS ON 15 minutes **BAKE** 9 minutes at 400°F **CHILL** 2 hours
BAKE 50 minutes at 350°F **STAND** 10 minutes

- 2 12-oz pkg (10 each) refrigerated flaky biscuits
- 1 lb. ground pork sausage, cooked and drained, divided
- 1 cup shredded white cheddar cheese (4 oz.), divided
- 8 eggs
- 4 cups milk, divided
- ¼ tsp. black pepper, divided
- 2 Tbsp. salted butter
- 1 Tbsp. all-purpose flour

1. Preheat oven to 400°F. Quarter biscuits. Spread biscuits in even layers on two large baking sheets. Bake until golden, 9 to 11 minutes. Cool on baking sheets on a wire rack.

2. Grease a 3-qt. rectangular baking dish. Place half of the biscuit pieces in the prepared dish. Top with 1½ cups of the sausage and half of the cheese (cover and chill remaining sausage until needed). Top with the remaining biscuits.

3. In a large bowl beat together eggs, 3 cups of the milk, and ⅛ tsp. of the pepper. Pour egg mixture over biscuits. Gently press down on layers to moisten. Top with remaining cheese. Cover, chill 2 hours or overnight.

4. Preheat oven to 350°F. Uncover dish. Bake until puffed, golden, and set, about 50 minutes. Cover with foil the last 5 to 10 minutes of baking, if needed to prevent overbrowning. Let stand 10 minutes before serving.

5. Meanwhile, in a small saucepan melt butter over medium. Whisk in flour and remaining ⅛ tsp. pepper. Whisk in remaining 1 cup milk. Cook and stir until thickened and bubbly. Stir in remaining ½ cup sausage. Cook and stir 1 minute more. Spoon over casserole before serving. **Makes 12 servings.**

PER SERVING *405 cal, 23 g fat (10 g sat fat), 173 mg chol, 865 mg sodium, 30 g carb, 1 g fiber, 8 g sugars, 18 g pro*

39

Berry-Mascarpone French Toast Casserole

HANDS ON 20 minutes
CHILL overnight
BAKE 40 minutes at 350°F

- 3 8-oz. French baguettes
- 8 oz. mascarpone, softened
- 2 tsp. vanilla, divided
- 2 cups powdered sugar
- 2 cups fresh blueberries, blackberries, and/or raspberries
- 6 eggs
- 2 cups milk
- ¾ cup granulated sugar, divided
- 1½ tsp. ground cinnamon, divided

1. Grease a 3-qt. baking dish. Cut each baguette into 1-inch slices, cutting to but not through bottom of loaf. For filling, in a medium bowl beat mascarpone and 1 tsp. of the vanilla until smooth. Beat in powdered sugar until combined. Fold in berries. Spoon filling between baguette slices; arrange baguettes side by side in prepared dish.

2. In a large bowl whisk together eggs, milk, ½ cup of the granulated sugar, remaining 1 tsp. vanilla, and ½ tsp. of the cinnamon. Pour over bread. Cover, chill overnight.

3. Preheat oven to 350°F. Uncover dish. In a small bowl stir together remaining ¼ cup granulated sugar and 1 tsp. cinnamon. Sprinkle over bread. Bake, uncovered, until egg mixture is set, 40 to 45 minutes. (Cover with foil the last 15 minutes, if needed, to prevent overbrowning.) Cool slightly. If you like, sift with additional powdered sugar. **Makes 12 servings.**

PER SERVING *434 cal, 13 g fat (6 g sat fat), 123 mg chol, 404 mg sodium, 68 g carb, 2 g fiber, 39 g sugars, 11 g pro*

BERRY-
MASCARPONE
FRENCH TOAST
CASSEROLE

40

Sliced Home Fries

HANDS ON 15 minutes **COOK** 15 minutes

- 2 large russet potatoes (1 lb total), peeled
- 1 medium onion, peeled
- 1 Tbsp. olive oil
- ½ tsp. salt
- ¼ black pepper
- 1 Tbsp. salted butter

1. Use a mandoline to thinly slice potatoes and onion (or cut by hand into ⅛-inch slices). In a large bowl combine potatoes, onion, olive oil, salt, and black pepper. Cover with plastic wrap. Microwave 4 minutes, stirring once (info, *above*).

2. In a 12-inch skillet melt butter over medium-high until hot. Add potato mixture in an even layer, pressing gently. Cook, turning every 2 to 3 minutes, until golden brown, about 15 minutes. **Makes 4 servings.**

PER SERVING *148 cal, 6 g fat (2 g sat fat), 8 mg chol, 320 mg sodium, 21 g carb, 2 g fiber, 1 g sugars, 3 g pro.*

41

Choose-Your-Topper Brunch Potatoes

START TO FINISH 30 minutes

- 6 cups frozen shredded hash brown potatoes, frozen potato nuggets, frozen french fries, or frozen diced hash brown potatoes
- Salt and black pepper
- 1 recipe desired topping (options, *opposite*)

Prepare potatoes according to package directions. Season to taste with salt and pepper. Divide potatoes among serving plates, add desired topping. Serve immediately. **Makes 4 servings.**

ANY OF THESE TOPPINGS CAN BE SPOONED ON THE SLICED HOME FRIES *(OPPOSITE)*. JUST DOUBLE THE HOME FRIES RECIPE SO YOU HAVE ENOUGH POTATOES AND SEASON LIGHTLY.

42

Peppers, Onions, and Cheddar

In a 12-inch skillet heat 2 Tbsp vegetable oil over medium. Add 2 red and/or yellow bell peppers, cut into bite-size strips, 1 large sweet onion, halved and sliced, ½ tsp. salt, and ¼ tsp. black pepper. Cook and stir until tender and golden, 10 to 12 minutes. Sprinkle hot potatoes with 1 cup shredded white cheddar cheese (4 oz.) and top with pepper and onion mixture.

43

Nacho-Style

In a small saucepan whisk together one 15-oz. jar cheese dip, ½ cup milk, ¼ cup brine from jarred pickled jalapeño peppers, and 1 Tbsp. taco seasoning mix. Cook and stir over medium until heated through (mixture will appear curdled but will become smooth as the dip melts). Top hot potatoes with chopped avocado, cheese sauce, and, if you like, salsa and pickled sliced jalapeño peppers.

44

Creamy Garlic and Parmesan

In a 10-inch skillet melt 3 Tbsp. salted butter over medium. Add 2 tsp. minced garlic (4 cloves), cook 1 minute. Stir in 1 cup heavy cream and ½ cup chicken broth. Bring to boiling, reduce heat. Gently boil, uncovered, until thickened, about 10 minutes. Sprinkle hot potatoes with 1 cup shredded Parmesan cheese. Spoon creamy garlic sauce over top and sprinkle with chopped fresh chives.

45

Poutine Gravy and Cheese Curds

In a medium saucepan melt 3 Tbsp. salted butter over medium. Add 2 tsp. minced garlic (4 cloves), cook 1 minute. Add ¼ cup all-purpose flour; stir to coat. Add 1¾ cups beef broth, 2 Tbsp. ketchup, 1 tsp. Worcestershire sauce, ¼ tsp. salt, and ⅛ tsp. black pepper. Cook and stir until thickened and bubbly. Cook and stir 1 minute more. Sprinkle hot potatoes with 1 cup cheddar cheese curds, top with gravy and sliced green onions.

46

Potato-Rosemary Tartlets

HANDS ON 20 minutes
BAKE 15 minutes at 400°F

- **5 to 6 oz. tiny red potatoes, scrubbed**
- **2 Tbsp. coarsely chopped fresh rosemary plus 9 delicate tops, divided**
- **11 tsp. olive oil, divided**
- **⅓ tsp. salt**
- **½ tsp. black pepper**
- **⅓ cup shredded Parmesan cheese**
- **1 sheet frozen puff pastry (½ of a 17.3-oz. pkg.), thawed (tip, *opposite top*)**
- **1 egg, lightly beaten**

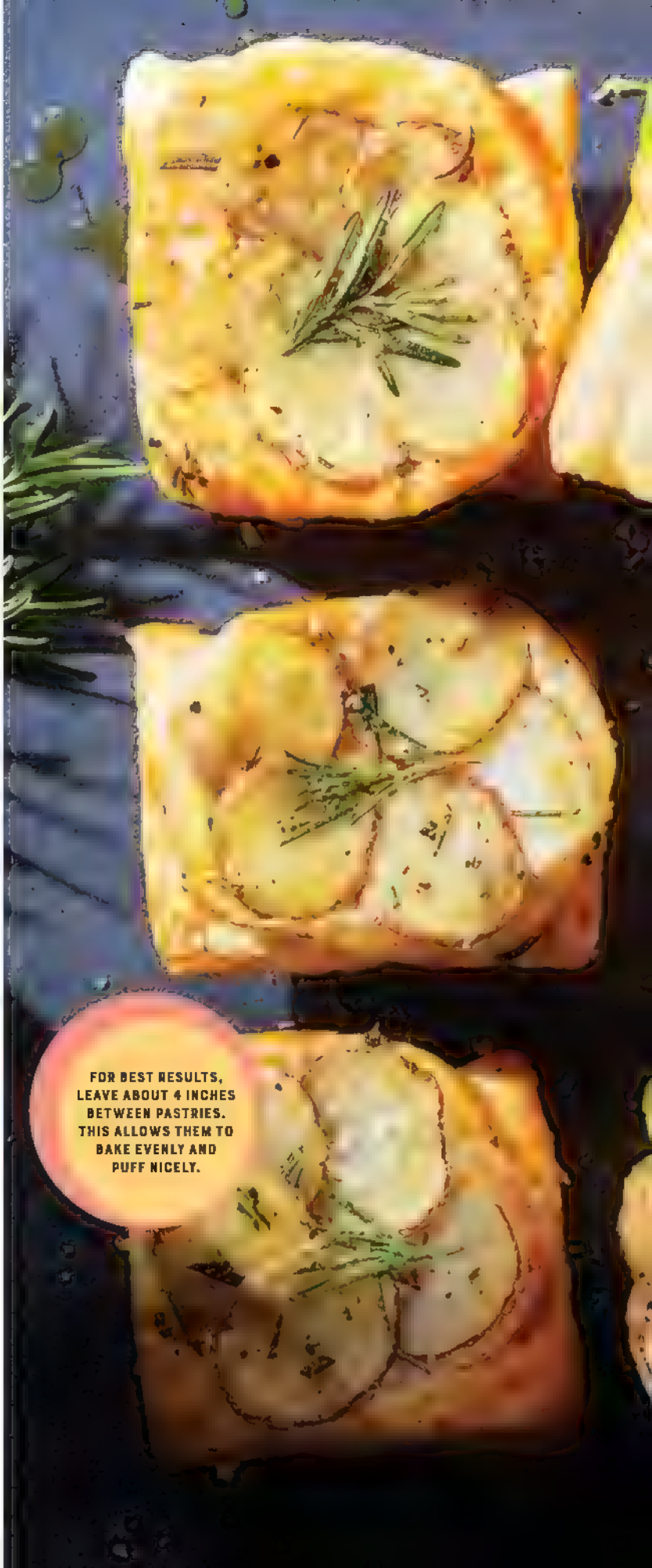
1. Preheat oven to 400°F. Line a 15x10-inch baking pan with parchment paper or a silicone baking mat. Use a mandoline or thin-blade long knife to cut potatoes into paper-thin slices; transfer to a bowl. Toss with the chopped rosemary, 2 tsp. of the olive oil, the salt, and pepper.

2. Drizzle 1 tsp. olive oil on the parchment in pan in nine areas (about 4 inches between them, tip *right*). Place the rosemary tops on the oil. Arrange five or six potato slices on top of the rosemary in a spiral shape, overlapping slightly. Sprinkle Parmesan over potatoes, covering potatoes and some of the area around them.

3. Unfold puff pastry; cut into nine squares. Lay a puff pastry piece directly on top of each pile of potatoes. Add a splash of water to egg; beat with a fork. Brush pastry with egg mixture.

4. Bake, rotating pans halfway through, until puffed and deep golden brown, about 15 minutes. Lift each with a spatula; flip to turn potato-side up. Let cool slightly on a wire rack before serving. **Makes 9 tartlets.**

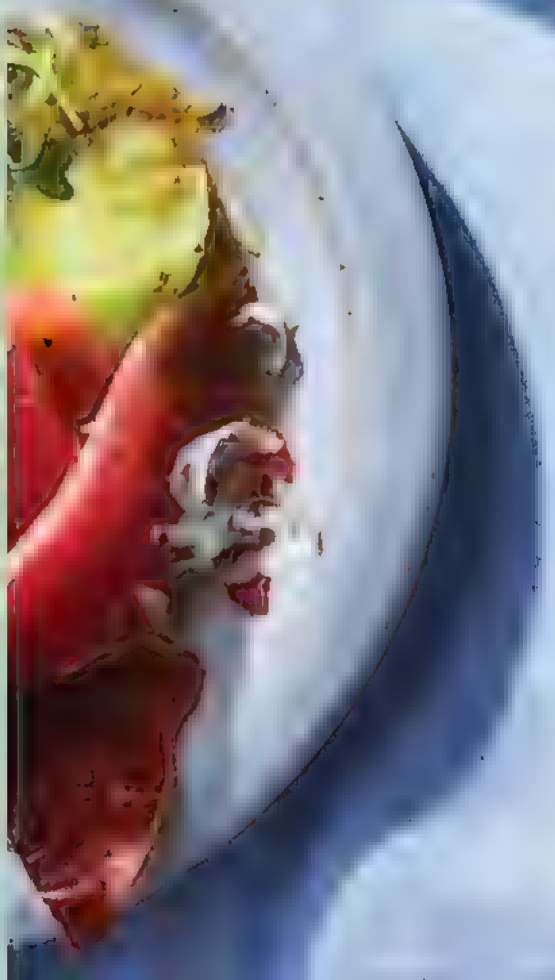
PER SERVING *184 cal, 13 g fat (5 g sat fat), 13 mg chol, 282 mg sodium, 14 g carb, 1 g fiber, 1 g sugars, 3 g pro*



FOR BEST RESULTS, LEAVE ABOUT 4 INCHES BETWEEN PASTRIES. THIS ALLOWS THEM TO BAKE EVENLY AND PUFF NICELY.

PUFF PASTRY MATH

If using a 14-oz. pkg. all-butter puff pastry (such as Dufour), cut the 14x10-inch sheet of dough in half to create two 10x7-inch rectangles. Reserve one rectangle for another use. Roll half the dough into a 10x8-inch rectangle; cut into nine rectangles (3⅓ x 2⅔ inches each). Assemble and bake as directed.



47 Melon and Prosciutto Salad

START TO FINISH 45 minutes

- 6 to 8 thin slices prosciutto (2 to 3 oz. total)
- ½ cup champagne vinegar
- 1 Tbsp. turbinado (raw) sugar or sugar
- 2 tsp. fennel seeds, crushed
- ¼ tsp. salt
- ⅓ cup olive oil
- 2 firm, ripe nectarines, peaches, or plums, pitted and cut into quarters
- ¼ of a 6-lb. seedless watermelon, peeled and cut into wedges
- ½ of a honeydew melon, seeded, peeled, and cut into wedges
- 3 to 4 cups baby arugula
- 2 oz. goat milk Gouda cheese, shredded (½ cup)

1. Preheat oven to 350°F. Line a baking sheet with parchment paper; arrange prosciutto slices in a single layer on sheet. Bake until prosciutto is just crisp, 12 to 14 minutes. Let cool; break into shards.

2. Meanwhile, for vinaigrette, in a small bowl whisk together vinegar, sugar, fennel seeds, and salt until sugar is dissolved. Gradually whisk in olive oil to emulsify.

3. Use a mandoline or sharp knife to thinly slice nectarines, watermelon, and honeydew. Arrange arugula and the nectarine and melon slices on plates. Drizzle with vinaigrette. Top with the prosciutto and cheese. **Makes 6 servings.**

PER SERVING *265 cal, 16 g fat (4 g sat fat), 13 mg chol, 371 mg sodium, 25 g carb, 2 g fiber, 22 g sugars, 7 g pro*

48 Heirloom Tomato and Burrata Salad

START TO FINISH 15 minutes

- 2 to 3 large heirloom tomatoes (about 3 lb.), cored and cut into large wedges
- 3 4-oz. balls burrata cheese
- 1 to 2 tsp. sea salt flakes
- ¼ cup olive oil
- 2 Tbsp. red wine or sherry vinegar
- Oregano or cilantro blossoms or chopped fresh oregano or cilantro

Arrange tomato wedges on a large serving platter or in a bowl. Top with whole burrata. Season to taste with sea salt flakes. Drizzle with oil and vinegar. Snip flowers over salad or top with chopped herbs. **Makes 6 servings.**

PER SERVING *284 cal, 22 g fat (9 g sat fat), 40 mg chol, 489 mg sodium, 11 g carb, 3 g fiber, 8 g sugars, 12 g pro.*

49 Smoked Salmon Salad with Avocado Dressing

PICTURED ON *P. 52* / **START TO FINISH** 15 minutes

- 4 cups chopped romaine lettuce or mixed greens
- 1 cup halved cherry tomatoes
- 1 cup sliced English cucumber
- 1 avocado, halved, seeded, peeled, and sliced
- 4 oz. hot-smoked salmon, flaked
- 2 to 3 medium-boiled eggs (tip, *right*), peeled and halved
- Black pepper
- 1 avocado, halved, seeded, peeled, and sliced
- ½ cup milk
- 1 Tbsp. Everything Bagel Seasoning (recipe, *right*)

1. In a serving dish arrange first five ingredients (through salmon). Top with eggs. Season with pepper.

2. For dressing, in a small food processor or blender combine remaining ingredients. Cover and process until smooth. Serve salad with dressing. **Makes 4 servings.**

PER SERVING *246 cal, 16 g fat (3 g sat fat), 113 mg chol, 644 mg sodium, 11 g carb, 6 g fiber, 5 g sugars, 12 g pro.*

EVERYTHING BAGEL SEASONING

Combine 1 tsp. each sesame seeds and poppy seeds, ½ tsp. each dried minced onion and dried minced garlic, and ¼ tsp. each salt and dried lemon peel.

HARD- OR MEDIUM-BOILED EGGS

Place desired number of eggs in a single layer in large saucepan. Add enough water to cover eggs by 1 inch. Bring to a boil over high heat. Remove from heat, cover. Let stand 8 minutes (medium) or 15 minutes (hard). Drain. Place in ice water until cool enough to handle. Peel off eggshell starting at large end.

BAGELS ON THE SIDE
Make your own big-bagel croutons by halving or slicing purchased everything bagels horizontally. Toast in a toaster or toaster oven until desired crispness.

50 Peach and Berry Salad

START TO FINISH 20 minutes

- 3 **fresh peaches**
- 3 **cups fresh blackberries**
- 2 **cups fresh strawberries, hulled and sliced**
- 1 **orange, peeled, seeded, and sectioned**
- ¼ **cup honey**
- ¼ **tsp. ground cardamom**
- **Fresh mint leaves (optional)**

1. Bring a large pot of water to boiling. Add peaches, blanch 30 seconds. Drain and transfer to a bowl of ice water, let cool. Drain, peel, pit, and slice peaches. **2.** In a bowl combine peaches and remaining ingredients, toss to combine. Serve immediately or chill up to 6 hours. If you like, top with fresh mint leaves. **Makes 6 servings.**

PER SERVING *129 cal, 1 g fat (0 g sat fat), 0 mg chol, 2 mg sodium, 32 g carb, 6 g fiber, 26 g sugars, 2 g pro*

51 Tropical Smoothie Bowls with Toasted Oats and Coconut

START TO FINISH 20 minutes

- ⅓ cup regular rolled oats
- ⅓ cup unsweetened coconut flakes
- 1½ cups refrigerated unsweetened coconut milk
- 1 cup frozen cubed mango
- 1 cup frozen raspberries
- 1 cup frozen blueberries
- Toppers, such as cut-up fresh mango and/or berries (optional)

1. Heat an 8-inch skillet over medium. Add oats and coconut. Cook, stirring frequently, until oats and coconut are lightly toasted, 3 to 5 minutes. Remove from heat.

2. Meanwhile, in a blender combine coconut milk, frozen mango, frozen raspberries, and frozen blueberries. Cover, blend until smooth, stopping to scrape down sides as needed.

3. Divide mixture between bowls or glasses. Sprinkle with toasted oats and coconut and/or toppers (if using). **Makes 4 servings.**

PER SERVING *150 cal, 7 g fat (5 g sat fat), 0 mg chol, 14 mg sodium, 23 g carb, 4 g fiber, 12 g sugars, 2 g pro*

52 Cherry-Banana Smoothie Bowls

START TO FINISH 15 minutes

- 1½ cups frozen pitted dark sweet cherries
- 1 cup unsweetened vanilla almond milk
- 1 6-oz. carton nonfat blueberry Greek yogurt
- ⅓ cup frozen blueberries
- 1 banana, peeled, sliced, and frozen
- ½ cup ice cubes
- Toppers, such as banana slices, blueberries, dark sweet cherries, toasted sliced almonds, chopped crystallized ginger, and/or chia seeds (optional)

1. In a blender combine the first six ingredients (through ice cubes). Cover; blend until smooth, stopping to scrape down sides as needed.

2. Divide mixture between bowls or glasses; add toppers (if using). **Makes 4 servings.**

PER SERVING *116 cal, 1 g fat (0 g sat fat), 0 mg chol, 58 mg sodium, 25 g carb, 3 g fiber, 18 g sugars, 5 g pro.*

53 Dragon Fruit Smoothie Bowls

START TO FINISH 10 minutes

- 1 cup frozen cubed pink dragon fruit
- 1 banana, peeled, sliced, and frozen
- ½ cup frozen whole strawberries
- ½ cup refrigerated vanilla coconut milk
- Toppers, such as cut-up kiwi, star fruit, dragon fruit, and/or macadamia nuts (optional)

1. In a blender combine frozen dragon fruit, banana, strawberries, and coconut milk. Cover; blend until smooth, stopping to scrape down sides as needed.

2. Divide mixture between bowls or glasses; add toppers (if using). **Makes 4 servings.**

PER SERVING *70 cal, 1 g fat (1 g sat fat), 0 mg chol, 15 mg sodium, 16 g carb, 2 g fiber, 9 g sugars, 1 g pro.*

Strawberry-Almond Smoothie Bowls

START TO FINISH 15 minutes

- 1 12.3-oz pkg. light silken-style tofu, drained and chilled
- 1 cup chopped fresh strawberries
- ½ cup vanilla Greek yogurt
- ⅓ cup almond butter
- ½ to ¾ cup unsweetened vanilla almond milk
- Toppers, such as toasted almonds, fresh cut-up strawberries, and/or flaxseed meal (optional)

1. In a blender combine tofu, strawberries, yogurt, almond butter, and ½ cup milk. Cover and blend until smooth. Add additional milk as needed to reach desired consistency.
2. Divide mixture between bowls or glasses; add toppers (if using).
Makes 4 servings
PER SERVING *222 cal, 14 g fat (2 g sat fat), 2 mg chol, 143 mg sodium, 12 g carb, 3 g fiber, 8 g sugars, 16 g pro*

55

Eggs Benedict

START TO FINISH 25 minutes

- 4 to 8 poached eggs (tip, *right*)
- 1 recipe desired sauce (options, *opposite*)
- 2 English muffins, split
- Fresh baby spinach leaves (optional)
- 4 slices Canadian-style bacon or 4 thick ham slices, cut to fit
- Paprika and/or chopped fresh chives (optional)

1. Prepare poached eggs. Remove eggs from skillet with a slotted spoon and place in a large pan of warm water to keep warm. Prepare desired sauce.
2. Preheat broiler. Place muffin halves, cut sides up, on a baking sheet. Broil 3 to 4 inches from heat until toasted, about 2 minutes. If using, top with a few spinach leaves. Top spinach with Canadian-style bacon; broil until bacon is heated through, 1 minute more.
3. To serve, top each bacon-topped muffin half with an egg. Spoon sauce over eggs and sprinkle with paprika (if using). **Makes 4 eggs Benedict.**

PER EGG BENEDICT *399 cal, 32 g fat (18 g sat fat), 391 mg chol, 688 mg sodium, 15 g carb, 0 g fiber, 0 g sugars, 14 g pro*

POACHED EGGS

In a 10-inch skillet combine 4 cups water and 1 Tbsp. vinegar. Bring to boiling, reduce heat to simmering (bubbles should begin to break the surface of the water).

Break an egg into a small bowl and slip egg into simmering water. Repeat with 3 additional eggs, allowing each egg an equal amount of space in the water.

Simmer eggs, uncovered, until whites are set and yolks begin to thicken (but are not hard), 3 to 5 minutes. Using a slotted spoon, remove eggs from water. If making 8 eggs total, repeat with remaining 4 eggs.

56

Hollandaise Sauce

Cut 1 stick (½ cup) salted butter, softened, into thirds. In the top of a double boiler combine 1 piece of the butter, 3 egg yolks, 1 Tbsp. fresh lemon juice, and 1 Tbsp. water. Place over gently boiling water (upper pan should not touch water). Cook, stirring rapidly with a whisk, until butter melts and sauce begins to thicken. (Sauce may appear to curdle at this point but will smooth out when remaining butter is added.) Add remaining butter, one piece at a time, stirring constantly until melted. Continue to cook and stir until sauce thickens, 2 to 2½ minutes more. Immediately remove from heat. If sauce is too thick or curdles, immediately whisk in 1 to 2 Tbsp. hot water. Season to taste with salt and white or black pepper.

57

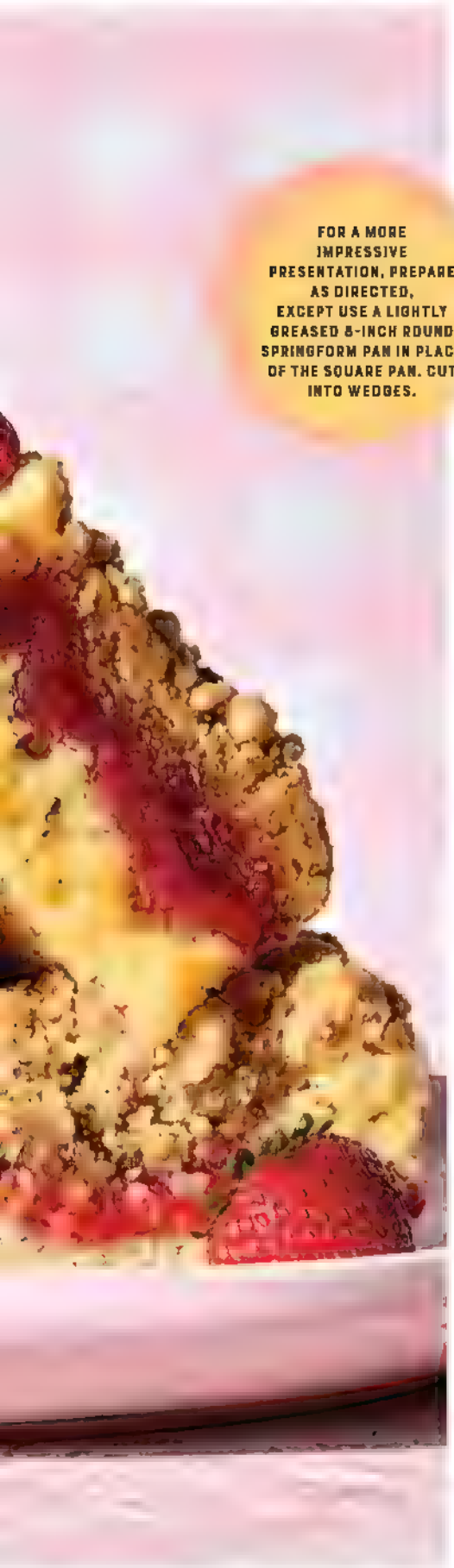
Cheese Sauce

In a 1-qt. saucepan melt 2 Tbsp. salted butter over medium. Stir in 2 Tbsp. all-purpose flour and a dash black pepper. Stir in 1½ cups milk. Cook and stir until thickened and bubbly. Cook and stir 1 minute more. Reduce heat to low. Add 1½ cups shredded American or Swiss cheese (6 oz.), stir until melted and smooth.

58

Mock Hollandaise

In a small saucepan combine ⅓ cup sour cream, ⅓ cup mayonnaise, 2 tsp. fresh lemon juice, and 1 tsp. yellow mustard. Heat and stir over medium-low until warm. If you like, stir in a little milk to thin.



FOR A MORE IMPRESSIVE PRESENTATION, PREPARE AS DIRECTED, EXCEPT USE A LIGHTLY GREASED 8-INCH ROUND SPRINGFORM PAN IN PLACE OF THE SQUARE PAN. CUT INTO WEDGES.

59 | Strawberry-Rhubarb Coffee Cake

HANDS ON 30 minutes **BAKE** 40 minutes at 350°F
COOL 30 minutes

- 1 cup frozen cut-up rhubarb
- 1 cup frozen unsweetened whole strawberries
- ⅔ cup plus ¾ cup granulated sugar, divided
- 2 Tbsp. cornstarch
- 1¾ cups all-purpose flour
- ¾ tsp. baking powder
- ¼ tsp. baking soda
- 5 Tbsp. salted butter, cut up
- 1 egg, lightly beaten
- ¾ cup buttermilk or sour milk (tip, *below*)
- 1 tsp. vanilla
- 1 recipe Streusel, divided *(below right)*
- 1 recipe Powdered Sugar Icing *(below right)* (optional)
- Fresh strawberries (optional)

1. For filling, in a medium saucepan combine rhubarb, the frozen strawberries, and ⅓ cup *water*. Bring to boiling; reduce heat. Simmer, covered, until fruit is tender, 5 minutes. In a small bowl stir together the ⅔ cup granulated sugar and the cornstarch, stir into fruit. Cook and stir over medium until thickened and bubbly.
2. Preheat oven to 350°F. Lightly grease a 9-inch square baking pan. In a large bowl stir together flour, the ¾ cup granulated sugar, the baking powder, and baking soda. Using a pastry blender, cut in butter until mixture resembles coarse crumbs. Make a well in center of flour mixture.
3. In a medium bowl combine egg, buttermilk, and vanilla. Add egg mixture all at once to flour mixture. Stir just until moistened (batter should be lumpy). Spread half of the batter into prepared baking pan. Spread with filling, sprinkle with ⅔ cup of the Streusel. Drop remaining batter in small mounds onto layers in pan, sprinkle with remaining Streusel.
4. Bake until golden and a toothpick comes out clean, 40 to 45 minutes. Cool in pan on a wire rack 30 minutes. Serve warm or cool completely. If using, drizzle with Powdered Sugar Icing and/or serve with fresh strawberries. **Makes 9 servings.**
PER SERVING *510 cal, 18 g fat (11 g sat fat), 66 mg chol, 308 mg sodium, 82 g carb, 2 g fiber, 44 g sugars, 7 g pro.*

STREUSEL

In a medium bowl stir together 1½ cups all-purpose flour, ¾ cup packed brown sugar, ½ tsp. ground cinnamon, and ¼ tsp. salt. Drizzle with ½ cup melted salted butter and ½ tsp. vanilla; toss with a fork to combine.

POWDERED SUGAR ICING

In a small bowl stir together 1 cup powdered sugar, 1 Tbsp. milk or orange juice, and ¼ tsp. vanilla. Stir in additional milk, 1 tsp. at a time, to reach drizzling consistency.

BUTTERMILK SWAP

For each 1 cup sour milk needed, place 1 Tbsp. lemon juice or vinegar in a glass measuring cup. Add enough milk to make 1 cup total liquid, stir. Let stand 5 minutes before using.

ORANGE ICING
In a small bowl stir together 1 cup powdered sugar and 1 tsp. orange zest. Add enough fresh orange juice (1½ to 2 Tbsp total) as needed to reach desired consistency.

60 Black and Blue Buckle

HANDS ON 30 minutes **BAKE** 50 minutes at 350°F **COOL** 30 minutes

- ¾ cup granulated sugar
- ½ cup salted butter, softened
- 1 egg, at room temperature
- 1 tsp. vanilla
- 1 tsp. freshly grated nutmeg
- 2 cups all-purpose flour
- 2 tsp. baking powder
- ½ tsp. baking soda
- ½ tsp. salt
- ⅔ cup milk
- 1 cup fresh blackberries
- 1 cup fresh blueberries
- ½ recipe Streusel *(p. 61)*
- 1 recipe Orange Icing *(above left)*

1. Preheat oven to 350°F. Lightly grease and flour a 9x2-inch round cake pan. In a large bowl beat together granulated sugar and butter with a mixer on medium-high until pale and fluffy, about 3 minutes. Add egg, vanilla, and nutmeg; beat on medium-high until just combined, about 30 seconds.

2. In a medium bowl whisk together flour, baking powder, baking soda, and salt. With mixer on low, add flour mixture alternately with milk, beginning and ending with flour mixture, until just combined after each addition. Evenly spread half of the batter (about 1½ cups) into prepared pan. Add berries to remaining batter in bowl; gently fold until evenly distributed. Spoon berry batter in small mounds over batter in pan.

3. Sprinkle Streusel in even layer over cake batter. Bake until golden brown and toothpick comes out clean, 50 to 55 minutes. Cool in pan on wire rack 30 minutes. Remove from pan. Drizzle Orange Icing over cake. Serve warm or at room temperature. **Makes 8 servings.**

PER SERVING *496 cal, 19 g fat (11 g sat fat), 71 mg chol, 503 mg sodium, 76 g carb, 3 g fiber, 44 g sugars, 6 g pro*

61 | Chocolate Swirl Coffee Cake

HANDS ON 20 minutes **BAKE** 45 minutes at 350°F **COOL** 30 minutes

- **1 cup chocolate-hazelnut spread**
- **3½ cups all-purpose flour**
- **1½ cups granulated sugar**
- **1½ tsp. baking powder**
- **½ tsp. baking soda**
- **½ tsp. salt**
- **⅔ cup salted butter, cut up**
- **2 eggs**
- **1½ cups buttermilk or sour milk (tip, *p. 61*)**
- **2 tsp. vanilla**
- **1 recipe Chocolate Streusel, divided *(right)***

1. Preheat oven to 350°F. Lightly grease a 13x9-inch baking pan. In a small saucepan heat chocolate-hazelnut spread over low just until warm. Remove from heat.

2. In a large bowl stir together the next five ingredients (through salt). Using a pastry blender, cut in butter until mixture resembles coarse crumbs. Make a well in the center.

3. In a medium bowl whisk together eggs, buttermilk, and vanilla. Add egg mixture to flour mixture. Stir just until moistened (batter should be lumpy). Spread half of the batter in the prepared pan. Spread with half of the chocolate-hazelnut spread and sprinkle with half of the Chocolate Streusel. Drop remaining batter in mounds onto layers in pan. Drizzle with remaining chocolate-hazelnut spread and sprinkle with remaining streusel.

4. Bake until a toothpick comes out clean, 45 to 50 minutes. Cool in pan on a wire rack 30 minutes. Serve warm. **Makes 16 servings**

PER SERVING *681 cal, 29 g fat (16 g sat fat), 75 mg chol, 450 mg sodium, 97 g carb, 2 g fiber, 56 g sugars, 9 g pro*

CHOCOLATE STREUSEL

In a large bowl stir together 3 cups all-purpose flour, 1½ cups packed brown sugar, 1 tsp. ground cinnamon, and ½ tsp. salt. Stir in ⅔ cup miniature semisweet chocolate chips. Drizzle with 1 cup melted salted butter and 1 tsp. vanilla. Toss with a fork to combine.

62 Lemon Foldovers Coffee Cake

HANDS ON 50 minutes **STAND** 40 minutes **RISE** 1 hour 30 minutes
BAKE 25 minutes at 350°F **COOL** 10 minutes

- **2 eggs**
- **⅔ cup buttermilk or sour milk (tip, *p. 61*)**
- **⅓ cup warm water (105°F to 115°F)**
- **1 pkg. active dry yeast (2¼ tsp.)**
- **⅔ cup plus ½ cup granulated sugar, divided**
- **½ cup salted butter, melted, divided**
- **1½ tsp. vanilla**
- **⅓ tsp. salt**
- **3½ to 4 cups all-purpose flour, divided**
- **3 Tbsp. lemon zest**
- **1 Tbsp. orange zest**
- **⅓ cup lemon curd**
- **1 recipe Lemon-Cream Cheese Icing *(right)***

1. Allow eggs and buttermilk to stand at room temperature 30 minutes. In a large bowl stir together the warm water and yeast. Let stand until foamy, about 10 minutes. Lightly beat the eggs. Add eggs, buttermilk, the ⅔ cup granulated sugar, ¼ cup of the melted butter, the vanilla, and salt to yeast mixture, mix well.
2. Gradually beat 2½ cups of the flour into the egg mixture with a mixer on low (dough will be soft and slightly sticky). Beat dough on low 5 minutes. Using a wooden spoon, stir in as much of the remaining flour as you can to make a moderately soft dough (dough will still be slightly sticky). Cover, let rise in a warm place until double in size (about 1 hour).
3. While dough rises, in a small bowl combine the ½ cup granulated sugar, the lemon zest, and orange zest, mix well, pressing to release oils from zest. Line a 13x9-inch baking pan with foil, extending the foil over the edges of the pan, grease foil.
4. Punch dough down. Turn dough out onto a lightly floured surface. Roll dough into an 18x12-inch rectangle. Using a pizza cutter, cut the dough into eighteen 4x3-inch pieces. Spoon a slightly rounded teaspoon of lemon curd into the center of each piece. Moisten the edges of the pieces with water. Fold pieces in half diagonally to make triangles; press edges to seal.
5. Arrange the foldovers in the prepared pan in two lengthwise rows of nine, making sure sealed corners of the triangles are pointing up. Drizzle with remaining ¼ cup melted butter. Sprinkle with zest mixture. Cover, let rise in a warm place until nearly double in size (about 30 minutes).
6. Preheat oven to 350°F. Bake until golden, 25 to 30 minutes. (If necessary, cover with foil the last 10 minutes to prevent overbrowning.) Cool in pan on a wire rack 10 minutes. Use foil to lift coffee cake from pan. Carefully transfer coffee cake to a serving platter. Drizzle with Lemon-Cream Cheese Icing. Serve warm.
Makes 12 servings.
PER SERVING *385 cal, 11 g fat (7 g sat fat), 71 mg chol, 196 mg sodium, 66 g carb, 3 g fiber, 36 g sugars, 6 g pro.*

LEMON-CREAM CHEESE ICING

In a medium bowl beat 2 oz. softened cream cheese, 1 Tbsp. milk, 1½ tsp. fresh lemon juice, and ½ tsp. vanilla with a mixer on medium until smooth. Beat in 1¼ to 1½ cups powdered sugar to reach drizzling consistency.

63 French Yogurt Cake

HANDS ON 20 minutes **BAKE** 40 minutes at 350°F **COOL** 15 minutes

- 1 cup all-purpose flour
- ½ cup almond flour
- 2 tsp. baking powder
- ¼ tsp. salt
- 1 cup granulated sugar
- Zest of 1 lemon
- 1 5-oz. jar French-style vanilla yogurt (such as Oui)
- 3 eggs
- 1 tsp. vanilla
- ½ cup vegetable oil
- Powdered sugar
- Crème fraîche (optional)
- 1 recipe Fruit Compote *(right)* (optional)

1. Preheat oven to 350°F. Grease an 8-inch round (tip, *below*) baking pan. Line bottom with parchment paper. Grease parchment paper. In a medium bowl, whisk together both flours, baking powder, and salt.

2. In a large bowl, combine granulated sugar and zest. Using fingers, rub together until sugar is moist and aromatic. Add yogurt, eggs, and vanilla; whisk until well blended. Gently whisk in flour mixture. Using a large rubber spatula, fold in oil until combined. Spread batter in prepared pan.

3. Bake until a toothpick comes out clean, the top of the cake is golden and feels springy, and the edges begin to pull away from pan, 40 to 45 minutes. Transfer the pan to a wire rack, cool 15 minutes. Use a knife to loosen the edges of the cake from the pan before turning out onto the wire rack to cool completely. Remove parchment.

4. To serve, sift powdered sugar over cake and, if you like, top with crème fraîche and Fruit Compote. **Makes 8 servings.**

PER SERVING *461 cal, 21 g fat (4 g sat fat), 77 mg chol, 231 mg sodium, 59 g carb, 2 g fiber, 43 g sugars, 8 g pro*

FRUIT COMPOTE

In a large saucepan combine ¼ cup granulated sugar, ¼ cup water, and ¼ cup dry white wine or water. Cook and stir over medium until sugar is fully dissolved. Stir in ¾ lb. (3 to 4) fresh apricots, peaches, or plums, pitted and sliced, and ½ lb. (1½ cups) fresh dark sweet cherries, stemmed and pitted. Bring to boiling, reduce heat and simmer, uncovered, until fruit softens, 15 minutes. Remove from heat, cool slightly before serving.

Bake cake in either a 1½- or 2-inch-deep pan. The 1½-inch-deep pan will be more full and the batter will bake up to the edge of the pan. Bake 45 minutes for the 1½-inch-deep pan or until cake tests done

HONEY WHIPPED CREAM
In a chilled bowl beat 1 cup heavy cream and ½ tsp. vanilla with chilled beaters of a mixer on high 30 seconds. Drizzle in 2 Tbsp. honey while mixer is running. Continue to beat until soft peaks form. Serve immediately or cover and chill up to 30 minutes.

64

Lavender Brunch Cakes

HANDS ON 40 minutes **BAKE** 35 minutes at 350°F **COOL** 10 minutes

- 1 recipe Honey-Berry Fridge Jam (using strawberries) *(p. 78)*
- 2 cups all-purpose flour
- 1½ tsp. baking powder
- 1 tsp. salt
- 1 cup granulated sugar
- 2 Tbsp. dried lavender buds
- ½ cup salted butter, softened
- ½ cup vegetable oil
- ½ cup honey
- 2 eggs
- tsp. vanilla
- cup milk
- Powdered sugar (optional)
- 1 recipe Honey Whipped Cream *(above right)*

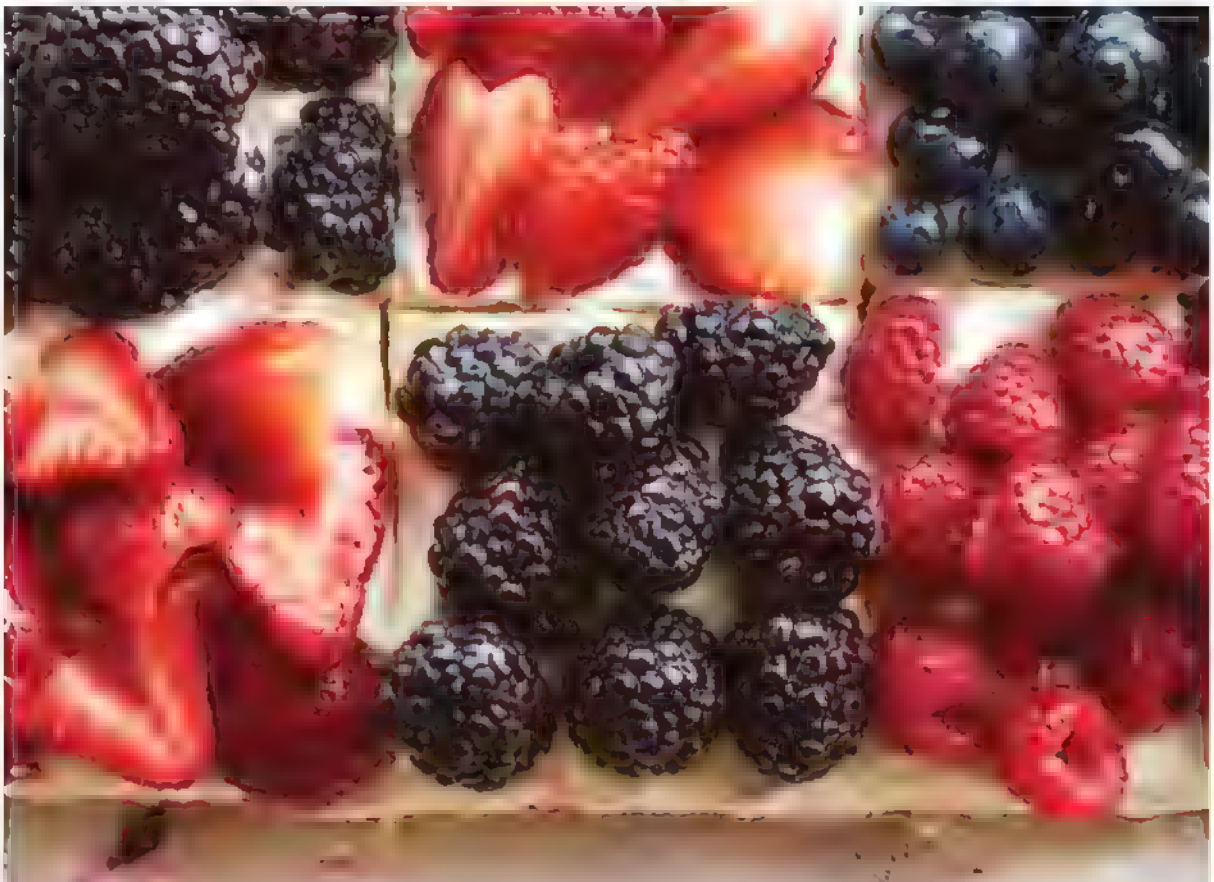
1. Prepare Honey-Berry Fridge Jam. Cool as directed.

2. Preheat oven to 350°F. Grease and flour two 6-cup miniature fluted tube pans. In a medium bowl combine flour, baking powder, and salt. Place granulated sugar and lavender in a food processor; process until combined.

3. In a large bowl beat butter, oil, and honey with a mixer on medium 30 seconds. Add sugar mixture, ¼ cup at a time, beating well after each addition. Scrape sides of bowl; beat 2 minutes more. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Add flour mixture and milk alternately, beating on low after each addition until well combined (batter may have a curdled appearance). Divide batter between prepared pans.

4. Bake until golden and tops spring back when lightly touched, 35 to 38 minutes. Cool in pans on a wire rack 10 minutes. Remove from pans. Cool completely on wire rack. If you like, sift cakes with powdered sugar. Serve with Honey-Berry Fridge Jam and Honey Whipped Cream. **Makes 12 servings.**

PER SERVING *490 cal, 28 g fat (13 g sat fat), 83 mg chol, 365 mg sodium, 57 g carb, 1 g fiber, 40 g sugars, 5 g pro.*



65 Brunch Berry Dessert Pizza

HANDS ON 20 minutes **BAKE** 12 minutes at 375°F **CHILL** 2 hours

- Nonstick cooking spray
- 1 8-oz. pkg. refrigerated crescent dough
- ½ cup plus 2 Tbsp. honey, divided
- ⅓ cup water
- ¼ cup loosely packed fresh mint
- ⅔ cup mascarpone or cream cheese (about 5 oz.), softened
- ¾ cup heavy cream
- 5 cups fresh berries (raspberries, blueberries, blackberries, and sliced hulled small strawberries) (do not mix together)
- Citrus zest (optional)

1. Preheat oven to 375°F. Line a 13x9-inch baking pan with heavy foil, extending foil beyond edge of pan. Lightly coat foil with cooking spray. Unroll dough; do not separate. Press dough evenly into bottom of prepared pan. Bake until golden, 12 to 15 minutes. Cool on a wire rack.

2. Meanwhile, for syrup, in a small saucepan combine the ½ cup honey, the water, and mint. Bring to boiling. Simmer, uncovered, 5 minutes. Remove from heat; let stand to cool. Strain syrup, discarding mint.

3. For cheese layer, in a medium bowl beat mascarpone cheese with a mixer until smooth. Add 2 Tbsp. honey; beat until combined. In a separate chilled bowl beat heavy cream to soft peaks; gradually stir into cheese mixture. Spread cheese layer on crust. Use a knife tip to score two lengthwise lines and three crosswise lines to form 12 squares.

4. In separate bowls toss each type of berry with about 1 Tbsp. syrup per 1 cup of berries. Spoon about ½ cup berries in each square, creating a patchwork design. Cover and refrigerate at least 2 hours. If you like, drizzle with remaining syrup.

5. Use foil to lift uncut tart from pan. Place tart on a serving platter. If you like, sprinkle with citrus zest. Serve immediately or chill up to 4 hours. (Tart is best served the same day.) **Makes 12 servings.**

PER SERVING *253 cal, 14 g fat (8 g sat fat), 37 mg chol, 164 mg sodium, 31 g carb, 4 g fiber, 19 g sugars, 5 g pro*

TOO HOT TO HANDLE!
CHILE PEPPERS CONTAIN OILS THAT CAN IRRITATE YOUR SKIN AND EYES. WEAR PLASTIC GLOVES WHEN WORKING WITH THEM.

66 Chilaquiles Pizza

HANDS ON 20 minutes **BAKE** 11 minutes at 450°F

- 1 14.5-oz. can fire-roasted diced tomatoes, undrained
- 1 cup chopped onion
- ⅓ cup vegetable or chicken broth
- 1½ tsp. minced garlic (3 cloves)
- 1 Tbsp. chopped fresh jalapeño pepper, seeded (tip, *above*)
- ¼ tsp. salt
- Cornmeal
- 1 lb. refrigerated pizza dough
- 2 cups shredded Chihuahua cheese (8 oz.)
- 8 oz. tortilla chips (5 cups)
- 4 poached eggs (tip, *p. 58*)
- Toppers, such as Cotija cheese, cilantro, pickled jalapeños, avocado, and/or crema (optional)

1. Preheat oven to 450°F. If you like, preheat a pizza stone.

2. In a blender combine the first six ingredients (through salt). Cover and blend until smooth. Reserve ⅓ cup of the mixture. Transfer the remaining mixture to a 10-inch skillet. Bring to boiling, reduce heat to medium. Cook, uncovered, until sauce reduces slightly, about 10 minutes.

3. Generously sprinkle a baking sheet with cornmeal. On a lightly floured surface roll or stretch pizza dough into a 14-inch circle. Transfer dough to prepared baking sheet. Spread the reserved ⅓ cup tomato sauce over the dough. Sprinkle cheese on top. Gently slide pizza onto the heated pizza stone or place the baking sheet in the oven. Bake until dough is browned and cheese is melted, 11 to 13 minutes.

4. Meanwhile lightly crumble the tortilla chips into tomato sauce in skillet. Cook, stirring occasionally, until slightly softened, about 3 minutes.

5. Top pizza with tortilla mixture, eggs, and desired toppers (if using).

Makes 8 servings.

PER SERVING *368 cal, 16 g fat (7 g sat fat), 123 mg chol, 701 mg sodium, 39 g carb, 2 g fiber, 4 g sugars, 15 g pro.*

67

Spicy Sausage and Egg Pizzas

HANDS ON 25 minutes
BAKE 4 minutes at 400°F
BAKE 12 minutes at 450°F

- 8 oz. ground sweet Italian sausage
- 4 7- to 10-inch crisp Greek flatbreads or pita bread rounds
- 1 cup pizza sauce
- ½ cup shredded mozzarella cheese (2 oz.)
- ½ cup shredded cheddar cheese (2 oz.)
- ½ cup thinly sliced red onion
- 4 eggs
- 4 cups torn arugula
- 1 Tbsp. olive oil
- 1 tsp. fresh lemon juice
- ¼ tsp. salt
- ⅛ tsp. black pepper
- Grated Parmesan cheese

1. Preheat oven to 400°F. Line a baking sheet with foil. In a 10-inch skillet cook sausage over medium until browned. Drain off fat.
2. Meanwhile, place flatbreads directly on oven rack. Bake, turning once, until lightly toasted, 4 to 6 minutes. Arrange flatbreads on prepared baking sheet. Increase oven temperature to 450°F.
3. Spread flatbreads with pizza sauce. Sprinkle with mozzarella and cheddar cheeses; top with cooked sausage and onion. Make an indentation in toppings on each pizza. Break eggs, one at a time, into a cup and slip egg into an indentation. Bake until egg whites are completely set and yolks begin to thicken, 12 to 15 minutes.
4. In a medium bowl, toss together the next five ingredients (through pepper). Serve pizzas topped with arugula mixture. Sprinkle with Parmesan cheese. **Makes 4 pizzas.**
PER PIZZA *593 cal, 30 g fat (12 g sat fat), 250 mg chol, 1,122 mg sodium, 45 g carb, 3 g fiber, 3 g sugars, 30 g pro*

68 Breakfast Pizza

HANDS ON 20 minutes **BAKE** 15 minutes at 450°F

- Cornmeal
- 1 lb. refrigerated pizza dough
- 1½ cups shredded cheddar or mozzarella cheese (6 oz.), divided
- Nonstick cooking spray
- 1 cup sliced fresh mushrooms
- ½ cup chopped red or green bell pepper
- 6 eggs, lightly beaten
- 6 slices bacon, crisp-cooked and crumbled
- Black pepper
- Salsa or pico de gallo (optional)

1. Preheat oven to 450°F. Generously sprinkle a large baking sheet or 12-inch pizza pan with cornmeal. On a lightly floured surface roll or stretch pizza dough into an 18x12-inch rectangle or 12-inch circle. Transfer dough to prepared baking sheet or pan. Sprinkle with ½ cup of the cheese. Bake just until crust begins to brown, 10 to 12 minutes.

2. Meanwhile, coat a 12-inch nonstick skillet with cooking spray; heat over medium. Add mushrooms and bell pepper; cook until tender, stirring occasionally. Push vegetables to one side of skillet. Pour in eggs; cook, without stirring, until eggs begin to set. Continue cooking, lifting and folding eggs until cooked through but still glossy and moist. Stir vegetables into eggs.

3. Spoon egg mixture onto hot baked crust. Sprinkle with bacon and remaining 1 cup cheese. Bake until cheese is melted, 5 to 8 minutes more. Sprinkle with black pepper and, if you like, serve with salsa. **Makes 6 servings.**

PER SERVING *419 cal, 20 g fat (8 g sat fat), 222 mg chol, 558 mg sodium, 38 g carb, 2 g fiber, 2 g sugars, 21 g pro.*

69 Biscuits and Sausage Gravy

START TO FINISH 40 minutes

- 2¾ cups all-purpose flour, divided
- 1 Tbsp. sugar
- 2 tsp. baking powder
- 1 tsp. salt, divided
- ½ tsp. baking soda
- ⅓ cup salted butter, cut up
- 3 Tbsp. shortening
- ½ tsp. coarsely ground black pepper, divided
- 1 cup buttermilk or sour milk (tip, *p. 61*)
- 1 Tbsp. salted butter
- 1 cup chopped onion
- 12 oz. ground pork sausage
- 3 cups milk
- ⅓ cup chopped fresh chives and/or sage

1. Preheat oven to 425°F. For the biscuits, in a large bowl whisk together 2½ cups of the flour, the sugar, baking powder, ¾ tsp. of the salt, and the baking soda. Use a pastry blender to cut in ⅓ cup butter and the shortening until mixture resembles coarse crumbs. Stir in ¼ tsp. of the pepper. Make a well in the center of mixture. Add buttermilk all at once. Use a fork to stir just until moistened.

2. Turn dough out onto a floured surface. Knead dough gently 10 to 12 strokes until nearly smooth. Pat or lightly roll dough until ¾ inch thick. Cut with a floured 2¾- to 3-inch biscuit cutter; reroll scraps as necessary and dip cutter into flour between cuts. Place cutouts 1 inch apart on an ungreased baking sheet. Bake until golden, 18 to 20 minutes.

3. Meanwhile, for gravy, in a 12-inch skillet melt 1 Tbsp. butter over medium. Stir in onion. Cook and stir until golden brown, about 4 minutes. Add sausage; cook and stir over medium-high until sausage is browned. Stir in remaining ¼ cup flour. Add milk and remaining ¼ tsp. each salt and pepper. Cook and stir until thickened and bubbly; cook and stir 1 minute more. Stir in chives.

4. Split warm biscuits; spoon gravy over top. **Makes 6 servings.**

PER SERVING *647 cal, 37 g fat (16 g sat fat), 83 mg chol, 1,298 mg sodium, 57 g carb, 2 g fiber, 13 g sugars, 21 g pro.*

BISCUIT & GRAVY BAKE

Prepare gravy as directed in Step 3, except use a 12-inch oven-going skillet, top with unbaked biscuits, spacing evenly. Bake in a 425°F oven until biscuits are golden and gravy is bubbly, about 20 minutes. If you like, sprinkle with chopped fresh herbs.

COOKING IN RAMEKINS

Divide gravy among six 8- to 10-oz. round, straight-sided ramekins or baking dishes. Arrange dishes in a shallow baking pan. Top each with an unbaked biscuit. Bake in a 425°F oven until biscuits are golden and gravy is bubbly, 20 to 25 minutes.

70

Spicy Italian Sausage Gravy

Prepare sausage gravy as directed, except substitute ground hot Italian sausage for the pork sausage. Cut 1 green or red bell pepper into strips, cook with the onion. Add 2 Tbsp. chopped dried tomatoes (not oil-packed) with the milk. Stir 2 Tbsp. chopped fresh basil and, if you like, ¼ cup freshly grated Parmesan cheese into thickened gravy.

71

Cajun Shrimp Gravy

Prepare sausage gravy as directed, except substitute ¾ lb. peeled and deveined uncooked shrimp for the sausage. Cook shrimp in 1 Tbsp. salted butter, stirring occasionally, until opaque, 2 minutes. Remove shrimp from skillet. In same skillet cook ½ cup thinly sliced celery and 1 tsp. Cajun seasoning with the onion. Stir cooked shrimp into thickened gravy. Use chopped fresh parsley for the herb.

NOTE *Do not use this gravy for the Biscuit & Gravy Bake or Cooking in Ramekins (tips, above) because the shrimp will overcook.*

72

Caramelized Onion and Mushroom Gravy

Prepare sausage gravy as directed, except omit sausage. Increase salted butter to ¼ cup and onion to 2 cups. Cook 1 lb. coarsely chopped assorted fresh mushrooms (cremini, button, oyster, and/or stemmed shiitake) and 1½ tsp. minced garlic (3 cloves) with the onion until golden brown, 15 minutes. Stir 2 Tbsp. chopped fresh thyme and 1 tsp. Worcestershire sauce into thickened gravy.

73 Affogato-Style Caramel Frappé

START TO FINISH 5 minutes

- 2 cups ice cubes
- ¾ cup strong brewed coffee, cooled
- ¾ cup milk
- ⅓ cup high-quality caramel sauce (such as Mrs. Richardson's) or ice cream topping
- 2 Tbsp. sugar
- Pressurized whipped dessert topping
- 6 Tbsp. (3 oz.) brewed espresso or extra-strong brewed coffee, cooled

1. In a blender combine the first five ingredients (through sugar). Cover and blend on high until smooth, 1 to 1½ minutes.
2. Divide mixture between two glasses. Top generously with whipped topping, pour espresso over top of each glass (do not stir). If you like, drizzle with additional caramel sauce.
Makes 2 servings.

PER SERVING *249 cal, 5 g fat (3 g sat fat), 16 mg chol, 210 mg sodium, 48 g carb, 0 g fiber, 37 g sugars, 4 g pro*

MAKE IT MOCHA
PREPARE AS DIRECTED, EXCEPT SUBSTITUTE CHOCOLATE ICE CREAM TOPPING OR SYRUP FOR THE CARAMEL SAUCE.

Lillet Blanc is a French white wine that has citrus liqueur added to it. It is served chilled or used as a cocktail ingredient.

74

Overachiever's Mimosa

START TO FINISH 5 minutes

- 6 Tbsp. (3 oz.) freshly squeezed orange juice
- 2 Tbsp. (1 oz.) Lillet Blanc (info, *above*)
- 1 Tbsp. (½ oz.) dry gin
- ¼ cup (2 oz.) Prosecco or sparkling wine, chilled

In a champagne flute combine orange juice, Lillet Blanc, and gin. Top with Prosecco. **Makes 1 serving**

PER SERVING *151 cal, 0 g fat, 0 mg chol, 4 mg sodium, 12 g carb, 0 g fiber, 13 g sugars, 1 g pro.*

St-Germain is infused with the floral essence of late-spring hand-picked elderflowers. You can replace it with another brand of elderflower liqueur (such as Thatcher's) or even an elderflower syrup.

75

Elderflower Rosé Sparkler

START TO FINISH 5 minutes

- 6 Tbsp. (3 oz.) rosé, chilled
- 6 Tbsp. (3 oz.) sparkling water, chilled
- 2 Tbsp. (1 oz.) vodka
- 1 Tbsp. (½ oz.) St-Germain elderflower liqueur (info, *above*)
- 1 fresh strawberry (optional)
- Edible flowers (optional)

Add first four ingredients (through liqueur) to a champagne flute, stir gently. Add strawberry and edible flowers (if using). **Makes 1 serving**

PER SERVING *198 cal, 0 g fat, 0 mg chol, 18 mg sodium, 12 g carb, 0 g fiber, 10 g sugars, 0 g pro.*

76

Cold Brew Coffee

HANDS ON 5 minutes
STAND 12 hours

- 1½ cups coarsely ground coffee
- 6 cups cold water
- Ice cubes
- Coffee creamer or milk (tip, *below*) (optional)

1. In a 2-qt. pitcher or glass jar stir together ground coffee and the water. Cover and let steep at room temperature 12 to 24 hours.

2. Line a fine-mesh sieve with 100%-cotton cheesecloth or a coffee filter; pour steeped coffee through the sieve into a large bowl or another 2-qt. container. To serve, pour coffee over ice and, if you like, stir in coffee creamer. Store remaining cold brew in the refrigerator up to 2 weeks. **Makes 8 servings** (6 oz. each)

PER SERVING *2 cal, 0 g fat, 0 mg chol, 4 mg sodium, 0 g carb, 0 g fiber, 0 g sugars, 0 g pro.*

START WITH 1 TBSP. CREAMER OR MILK TO EVERY 1 CUP OF COLD BREW, THEN ADJUST AS NEEDED TO FIT YOUR TASTES.

77 Bloody Mary Mix

START TO FINISH 10 minutes

- 46-oz. bottle hot-style or regular vegetable juice
- ½ cup fresh lemon juice
- 2 Tbsp. prepared horseradish
- 2 Tbsp. Worcestershire sauce
- 2 tsp. celery salt
- Ice cubes
- Vodka
- Garnishes, such as pickles, olives, and/or pickled peppers (optional)
- recipe Dill Pickle Deviled Eggs (optional)

1. For mix, in a large pitcher combine the first five ingredients (through celery salt). Cover and chill until ready to serve.
2. For each drink, pour ½ cup drink mix into a glass filled with ice cubes and add desired amount of vodka. If you like, serve with desired garnishes and Dill Pickle Deviled Eggs. **Makes 12 servings** (½ cup each).

PER SERVING *91 cal, 0 g fat, 0 mg chol, 366 mg sodium, 6 g carb, 1 g fiber, 4 g sugars, 1 g pro.*

78 Dill Pickle Deviled Eggs

Prepare, cool, and peel 6 hard-boiled eggs (tip, *p. 51*) as directed. Place eggs in a 1-qt. resealable plastic bag set in a shallow dish.

Combine ¾ cup dill pickle brine (from one 16-oz. jar dill pickle slices) and ½ cup water. Pour over eggs; squeeze out excess air. Seal bag. Chill 4 hours or overnight, turning bag occasionally. Drain eggs; halve each egg lengthwise.

Gently scoop out yolks and place in a small bowl. Set whites aside. Mash yolks with a fork. Add 2 Tbsp. mayonnaise, 2 Tbsp. softened cream cheese, 2 Tbsp. finely chopped ham, 2 Tbsp. finely chopped dill pickles, and ⅛ tsp. black pepper; mix well.

Fill egg white halves with yolk mixture. If you like, top each with chopped pickle and a fresh dill sprig.

79 Honey-Berry Fridge Jam

HANDS ON 20 minutes **COOL** 1 hour

- **3 cups fresh blackberries, raspberries, blueberries, and/or hulled quartered strawberries**
- **¼ cup honey**

In a medium saucepan combine berries and honey. Bring to boiling over medium-high, stirring frequently. Reduce heat to medium-low. Boil gently, uncovered, stirring often, until mixture is slightly thickened and saucy, 12 to 15 minutes. Remove from heat; use a potato masher to mash berries to desired consistency. Cool completely at room temperature, at least 1 hour. Mixture will thicken upon cooling. **Makes about 1 cup.**

PER TBSP. *26 cal, 0 g fat, 0 mg chol, 0 mg sodium 7 g carb, 1 g fiber, 5 g sugars, 0 g pro*

IF YOU LIKE, PLACE STRAINED FRUIT PULP IN AN AIRTIGHT CONTAINER; COVER AND CHILL UP TO 3 DAYS. USE TO SWIRL INTO OATMEAL OR YOUR FAVORITE YOGURT.

Berry-Maple Syrup

HANDS ON 15 minutes **COOK** 15 minutes

- **2 cups frozen blackberries, raspberries, blueberries, and/or quartered strawberries**
- **1 cup pure maple syrup**
- **2 tsp. fresh lemon or orange juice**

1. In a medium saucepan combine fruit, maple syrup, and juice. Bring to boiling, reduce heat. Simmer, uncovered, stirring occasionally, until fruit softens, 15 to 20 minutes (if using blackberries cook 30 to 40 minutes to soften.) Remove from heat. Use a potato masher to thoroughly mash fruit.

2. Set a fine-mesh sieve or a strainer lined with 100%-cotton cheesecloth over a medium bowl. Pour fruit mixture through sieve. Discard solids (tip, *above*). Serve syrup warm over pancakes, waffles, or biscuits. To store, pour syrup into an airtight storage container. Cover and chill up to 1 week. **Makes 1 cup.**

PER TBSP. *58 cal, 0 g fat, 0 mg chol, 3 mg sodium, 15 g carb, 1 g fiber, 13 g sugars, 0 g pro*

***TO STORE,** pour syrup into an airtight storage container. Cover and chill up to 1 week.*

Spread with Dijon mustard and fill with ham and Gruyère cheese slices.
Fill with sautéed sliced apples and top with Sweetened Whipped Cream (opposite).
Fill with chocolate-hazelnut spread and sliced bananas.
Fill with herbed whipped cream cheese and smoked salmon
Fill with Sweetened Whipped Cream (opposite) and sliced strawberries

IN A LARGE BOWL COMBINE 1 CUP WHIPPING CREAM, 2 TBSP. SUGAR, AND ½ TSP. VANILLA. BEAT WITH A MIXER ON MEDIUM UNTIL SOFT PEAKS FORM.

81

Basic Crepes

HANDS ON 35 minutes
STAND 10 minutes

- **1 cup all-purpose flour**
- **¾ cup milk**
- **⅓ cup water**
- **2 eggs**
- **3 Tbsp. salted butter, melted**
- **¼ tsp. salt**

1. In a blender combine all ingredients. Cover and blend until batter is smooth, 15 to 20 seconds. Let batter stand at room temperature 10 minutes, or chill, covered, 45 minutes or up to 1 day (if chilled, allow to come to room temperature, stir before using.)

2. Heat an 8-inch nonstick skillet over medium-high. Brush skillet lightly with additional melted salted butter. Pour about 3 Tbsp. batter into skillet; lift and tilt skillet to spread batter over bottom of skillet. Cook until bottom of crepe is golden brown, about 40 seconds. Loosen edges and turn crepe over. Cook 10 seconds more. Slide or flip crepe onto a plate or paper towels. Repeat with remaining batter, buttering skillet and adjusting heat as necessary.

3. Serve immediately, or layer crepes between sheets of waxed paper in an airtight storage container. Seal, store in the refrigerator up to 3 days or freeze up to 2 months. Thaw before using.

Makes 6 servings (2 crepes each)
PER SERVING *108 cal, 7 g fat (4 g sat fat), 47 mg chol, 119 mg sodium, 9 g carb, 0 g fiber, 1 g sugars, 3 g pro.*

82

Chocolate Crepes

Add ¼ cup sugar and ¼ cup unsweetened cocoa powder to batter when blending.

83

Buckwheat Crepes

Substitute ⅔ cup buckwheat flour for ⅔ cup of all-purpose flour.

84

Sweet Crepes

Add 2 Tbsp. sugar to batter when blending.

85

Whole Wheat Crepes

Substitute white whole wheat flour for the all-purpose flour.

86

Herb Crepes

Add fresh herbs when blending, using ¼ cup loosely packed milder herbs (such as parsley, basil, and/or cilantro) or 2 Tbsp. stronger herbs (such as sage, thyme, and/or tarragon).

The jam yields about 2 cups total, but you'll only use ½ cup for the Danish. Cover and refrigerate extra jam up to 3 weeks or freeze up to 6 months. Spread on toast or scones or serve with cake.

ROSE WATER IS MADE BY STEEPING ROSE PETALS IN WATER FOR A SWEET FLORAL FLAVOR. FIND IT IN INTERNATIONAL FOODS AISLES AT GROCERY STORES.

87 Rosy-Pink Cheese Danish

HANDS ON 1 hour **CHILL** 6 hours **BAKE** 25 minutes at 400°F **COOL** 30 minutes

- **4 cups sliced fresh or frozen rhubarb**
- **2 cups fresh or frozen raspberries**
- **1¾ cups plus 3 Tbsp. sugar, divided**
- **1 Tbsp. fresh lemon juice**
- **¼ tsp. ground cinnamon**
- **⅛ tsp. plus a pinch of salt, divided**
- **1 tsp. rose water (info, *above right*) (optional)**
- **1 tsp. vanilla, divided**
- **1 8-oz. pkg. cream cheese, softened**
- **1 egg yolk**
- **1 17.3-oz. pkg. frozen puff pastry sheets (2 sheets), thawed**
- **1 egg**

1. For rhubarb-raspberry jam, in a large nonreactive bowl combine rhubarb, raspberries, the 1¾ cups sugar, the lemon juice, cinnamon, and the ⅛ tsp. salt. Cover and chill at least 6 hours or overnight.

2. In a 4- to 5-qt. heavy nonreactive pot bring fruit mixture to boiling over medium, stirring often. Gently boil until thickened, 10 to 12 minutes. Remove from heat; stir in rose water (if using) and ½ tsp. of the vanilla. Let cool.

3. Position oven racks in the upper and lower thirds of the oven. Preheat oven to 400°F.

4. For cream cheese filling, in a large bowl beat cream cheese, the 3 Tbsp. sugar, the egg yolk, and remaining ½ tsp. vanilla with a mixer on medium until smooth.

5. Line two baking sheets with parchment paper. Unfold pastry sheets onto a lightly floured surface. Use a knife or pizza wheel to cut each sheet into quarters.

6. Working with one square at a time, fold about 1½ inches of all four corners in toward center, pressing corners firmly. Evenly space pastries on prepared baking sheets. Spoon about 2 Tbsp. cream cheese filling onto center of each pastry. Use the back of a spoon to spread filling slightly and create an indent in the center. Spoon about 1 Tbsp. jam into each indentation.

7. In a small bowl whisk together egg, 1 Tbsp. *water*, and the pinch of salt. Brush egg mixture over pastries. Sprinkle with additional sugar.

8. Bake, rotating baking sheets once, until puffed and dark golden brown, 25 to 30 minutes. Cool on baking sheets at least 30 minutes before serving. **Makes 8 Danish.**

PER DANISH *432 cal, 26 g fat (14 g sat fat), 75 mg chol, 336 mg sodium, 45 g carb, 2 g fiber, 21 g sugars, 8 g pro.*

TO TOAST WHOLE NUTS, spread evenly in a shallow pan. Bake in a preheated 350°F oven 5 to 10 minutes, stirring once or twice (watch closely). Toast seeds and finely chopped nuts in a skillet over medium heat, stirring often.

88

Skillet Hotcake with Lemon Cream

HANDS ON 20 minutes
BAKE 20 minutes at 375°F **COOL** 5 minutes

- Salted butter, softened
- 2 eggs, separated
- ⅔ cup whole milk ricotta cheese
- ⅔ cup whole milk
- 1½ tsp. vanilla, divided
- 1 cup self-rising flour (info, *below left*)
- ⅛ tsp. salt
- 3 Tbsp. sugar
- 1 8-oz. carton mascarpone cheese
- ¼ cup heavy cream
- 2 tsp. lemon zest
- 2 cups fresh blueberries, divided
- ⅓ cup pure maple syrup
- 1 tsp. fresh lemon juice
- ⅓ cup finely chopped toasted hazelnuts (tip, *above left*)

1. Position oven rack in upper third of oven. Preheat oven to 375°F. Butter a 10-inch cast-iron skillet.

2. In a medium bowl whisk together egg yolks, ricotta cheese, milk, and 1 tsp. of the vanilla; blend well, leaving a few clumps of ricotta. Fold in flour and salt just until blended. Don't overmix.

3. In a large bowl beat egg whites with a mixer on high until soft peaks form (tips curl). Add sugar, 1 Tbsp. at a time, beating on high until stiff peaks form (tips stand straight). Gently fold beaten egg whites into batter. Pour batter into prepared skillet, gently smooth top.

4. Bake until golden brown, about 20 minutes. Cool in skillet 5 to 10 minutes. If you like, loosen edges of hotcake and gently invert onto a serving platter.

5. Meanwhile, for lemon cream, in a medium bowl combine mascarpone, cream, lemon zest, and remaining ½ tsp. vanilla. Beat with a mixer on medium just until smooth, creamy, and slightly thickened.

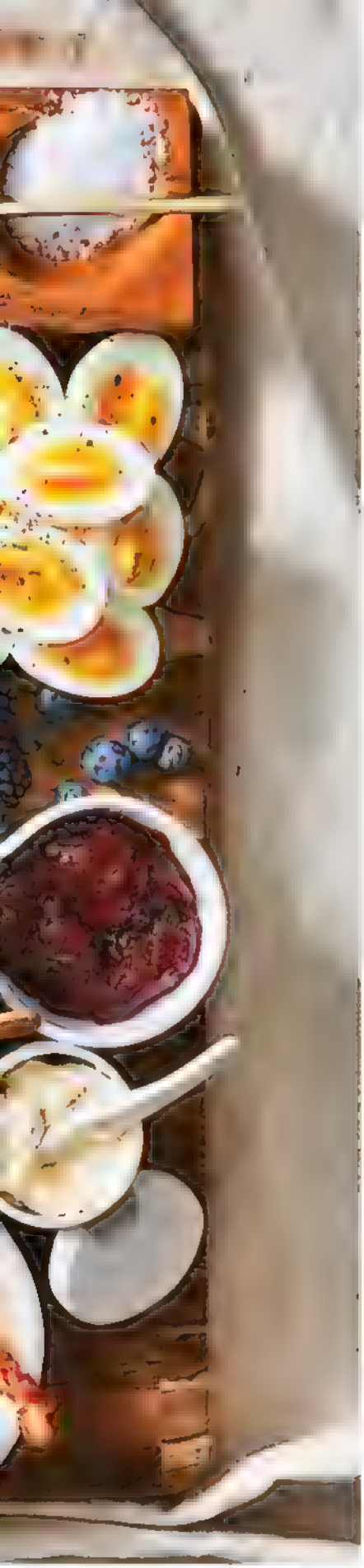
6. For blueberry syrup, in a small saucepan combine 1 cup of the blueberries, the maple syrup, and lemon juice. Bring to boiling. Gently boil, uncovered, until mixture is slightly thickened, about 8 minutes. Remove from heat, stir in remaining 1 cup blueberries.

7. Top hotcake with lemon cream, blueberry syrup, and hazelnuts. **Makes 6 servings.**

PER SERVING *502 cal, 31 g fat (15 g sat fat), 138 mg chol, 380 mg sodium, 46 g carb, 2 g fiber, 24 g sugars, 12 g pro*

SELF-RISING FLOUR

Self-rising flour is commonly used in Southern recipes for hotcakes and biscuits. The flour mixture contains all the leavening agents needed. In a pinch, make your own with ingredients from your pantry: Whisk together 1 cup all-purpose flour, 1 tsp. baking powder, and ½ tsp. each baking soda and salt.



89 Scones

HANDS ON 20 minutes **BAKE** 20 minutes at 400°F

- ½ cup salted butter (1 stick), frozen
- 2¾ cups all-purpose flour
- ½ cup granulated sugar
- 1 Tbsp. baking powder
- ½ tsp. salt
- ¾ cup heavy cream
- 2 eggs, lightly beaten
- 1 tsp. vanilla or vanilla bean paste
- Stir-Ins *(below)* (optional)
- Coarse sugar

1. Using the coarse side of a box grater, quickly grate frozen butter onto a waxed paper–lined plate. Return butter to freezer until needed.

2. In a large bowl, stir together flour, granulated sugar, baking powder, and salt. Add frozen butter to flour mixture; toss quickly with a fork to separate and coat grated butter. Make a well in center of flour mixture.

3. In a small bowl, combine cream, eggs, and vanilla. Add egg mixture all at once to flour mixture. Add Stir-Ins (if using). Using a fork, stir just until mixture is moistened.

4. Turn dough out onto a lightly floured surface. Knead dough by folding and gently pressing 4 to 6 strokes until dough holds together in a ragged ball (dough will be a bit sticky). Pat or roll into a 12-inch square. Fold square into thirds like a letter. Fold into thirds again from the short ends to create a square. Place on a floured plate in the freezer 5 minutes.

5. Preheat oven to 400°F. Line a very large baking sheet with parchment paper. Divide dough in half. Pat or lightly roll each dough half into a 6-inch circle. Cut each circle into six wedges.

6. Place wedges 2 inches apart on prepared baking sheet. Brush with additional cream and sprinkle with coarse sugar. Bake until bottoms are golden, 20 minutes. Remove; cool on a wire rack. **Makes 12 scones**

PER SCONE *425 cal, 29 g fat (18 g sat fat), 114 mg chol, 309 mg sodium, 37 g carb, 1 g fiber, 15 g sugars, 6 g pro*

BRUNCH BOARD *For an all-in-one brunch, present your scones on a party board with fresh fruit and berries, hard-boiled eggs (tip, p. 51), crispy bacon or sausage, and a variety of spreads for the scones, such as jam, whipped maple butter, clotted cream, honey, chocolate-hazelnut spread, and/or lemon curd.*

STIR-INS

If you like, gently stir in one of these combos after stirring in egg mixture.

- 1 cup fresh or frozen blueberries or raspberries and ½ tsp. lemon zest
- 1 cup fresh or frozen cranberries and ½ tsp. orange zest
- 1 cup chopped, peeled Granny Smith apple or pear
- ½ cup fresh or frozen chopped strawberries and ½ cup chopped fresh or frozen rhubarb
- ¾ cup miniature chocolate chips
- 1 cup dried fruit, such as raisins, currants, dried cranberries, or chopped apricots
- 2 tsp. crushed dried lavender
- ¾ cup toasted pecan or walnut pieces or sliced almonds

90 Ham-and-Cheese Slab Pies

HANDS ON 30 minutes **BAKE** 25 minutes at 400°F

- **6 oz. cream cheese, softened**
- **2 Tbsp. honey mustard**
- **1 17.3-oz. pkg. frozen puff pastry sheets, thawed (2 sheets)**
- **6 oz. thinly sliced Black Forest ham**
- **½ cup thinly sliced red onion**
- **6 oz. thinly sliced Gruyère, Swiss, or cheddar cheese**
- **1 egg**
- **1 Tbsp. water**

1. Preheat oven to 400°F. Line two large baking sheets with parchment paper. In a small bowl, stir together cream cheese and mustard. On a lightly floured surface roll each puff pastry sheet into a 15x12-inch rectangle. Transfer each pastry sheet to a prepared baking sheet, spread half of each pastry lengthwise with cream cheese mixture, leaving a ½-inch border around outside edges.

2. Add individual layers of ham, onion, and Gruyère cheese over cream cheese layer, leaving a ½-inch border around outside edges. In a small bowl whisk together egg and water. Brush some of the egg mixture on the uncovered edges of the pastries. Fold unfilled portion of each pastry rectangle up and over filling. Use a fork to seal edges together. Brush tops with egg mixture. Cut decorative slits in top of each pastry for steam to escape.

3. Bake until pastries are golden on both the top and bottom, about 25 minutes. If top browns more quickly than the bottom, cover with foil. Slide pastries and parchment paper onto wire racks, cool slightly. Cut crosswise into strips to serve. **Makes 12 servings.**

PER SERVING *360 cal, 26 g fat (9 g sat fat), 56 mg chol, 361 mg sodium, 21 g carb, 1 g fiber, 2 g sugars, 11 g pro.*

91

Bakery-Style Muffins

HANDS ON 30 minutes
BAKE 18 minutes at 375°F
COOL 15 minutes

- 1 recipe Streusel Topping *(below)* (optional)
- 1¾ cups all-purpose flour
- ¾ cup granulated sugar
- ¾ tsp. baking powder
- ¼ tsp. baking soda
- ¼ tsp. salt
- 1 egg, lightly beaten
- ¾ cup buttermilk
- 5 Tbsp. salted butter, melted and cooled
- 1 tsp. vanilla
- 1 cup fresh or frozen (tip, *above left*) fruit such as blueberries, pitted sweet cherries, raspberries, or chopped peaches or strawberries

1. Prepare Streusel Topping, if using. Preheat oven to 375°F. Grease twelve 2½–inch muffin cups or line with paper bake cups. In a large bowl stir together next five ingredients (through salt). Make a well in center of flour mixture. **2.** In a medium bowl combine egg, buttermilk, melted butter, and vanilla. Add egg mixture all at once to flour mixture. Stir just until moistened (batter should be lumpy). Gently fold fruit into batter. Fill prepared muffin cups using a generous ¼ cup batter per cup (cups will be full). If using, sprinkle each with 1 Tbsp. Streusel Topping. **3.** Bake until golden and a toothpick comes out clean, 18 to 20 minutes. Cool in muffin cups on a wire rack 5 minutes. Remove from pans and cool 10 to 15 minutes more. Serve warm. Cool completely before storing. **Makes 12 muffins.**

PER MUFFIN *175 cal, 6 g fat (3 g sat fat), 29 mg chol, 172 mg sodium, 29 g carb, 1 g fiber, 15 g sugars, 3 g pro.*

IF USING FROZEN FRUIT, MEASURE FROM THE FROZEN STATE. IF FRUIT IS IN LARGE PIECES, THAW SLIGHTLY AND CHOP WHILE STILL ICY. FOLD INTO BATTER AS DIRECTED BELOW.

FOR MINI MUFFINS, grease twenty-four 1¾–inch muffin cups or line with paper bake cups. Preheat oven and prepare batter as directed. Fill prepared muffin cups, using about 2 Tbsp. batter per cup. Top with streusel or sugar, if using. Bake until golden and a toothpick comes out clean, 12 to 14 minutes. Continue as directed.

FOR JUMBO MUFFINS, grease six 3½–inch muffin cups or line with paper bake cups. Preheat oven and prepare batter as directed. Fill prepared muffin cups using about ½ cup batter per cup. Top with streusel or sugar, if using. Bake until golden and a toothpick comes out clean, 25 to 30 minutes. (If necessary, cover with foil the last 10 minutes of baking to prevent overbrowning.) Continue as directed.

STREUSEL TOPPING
In a small bowl stir together ⅓ cup all-purpose flour, 3 Tbsp. packed brown sugar, and ¼ tsp. ground cinnamon. Stir in 3 Tbsp. melted salted butter.

92 Caramel Monkey Bread

HANDS ON 30 minutes **CHILL** overnight **RISE** 30 minutes
BAKE 40 minutes at 350°F **COOL** 30 minutes

- **1 36.5-oz pkg. frozen orange roll dough or cinnamon roll dough (such as Rhodes)**
- **Shortening**
- **¾ cup packed brown sugar**
- **½ cup salted butter, melted**
- **¼ cup light-color corn syrup**
- **1 cup chopped toasted pecans (tip, *p. 83*), divided**
- **¾ cup granulated sugar**
- **1½ tsp. ground cinnamon (optional)**

1. Place frozen rolls about 2 inches apart on a large parchment paper-lined baking sheet. (Discard frosting packets or reserve for another use.) Cover rolls with plastic wrap. Refrigerate overnight to let dough thaw and begin to rise.

2. Use shortening to generously grease a 10-inch nonstick fluted tube pan or angel food cake pan.

3. For caramel, in a bowl whisk together brown sugar, butter, and corn syrup until well combined. Sprinkle ½ cup of the pecans in bottom of prepared pan. Spoon ½ cup of the caramel over pecans.

4. Place the granulated sugar in a small bowl, stir in cinnamon (if using). Cut each thawed roll into four or five pieces.

5. Roll each dough piece into a ball. Roll each dough piece in the sugar to coat. Arrange half of balls over the caramel layer in pan. Sprinkle with the remaining ½ cup pecans, drizzle the remaining caramel over top. Top with remaining coated balls. Cover and let rise in a warm place until nearly double in size (about 30 minutes).

6. Preheat oven to 350°F. Bake until golden brown, 40 to 45 minutes (center should be 200°F). If needed to prevent overbrowning, cover bread loosely with foil the last 10 minutes. Cool in pan 10 minutes. If needed, gently loosen sides with a knife. Invert onto a large serving platter and remove pan. Spoon any remaining nuts over top. Cool 20 minutes. Serve warm. **Makes 12 servings.**

PER SERVING *554 cal, 24 g fat (6 g sat fat), 20 mg chol, 373 mg sodium, 84 g carb, 2 g fiber, 44 g sugars, 6 g pro.*

HOT POTATO

To make mashed potato, prick a 10-oz. unpeeled russet potato with a fork. Microwave until tender, 5 to 7 minutes. Halve potato; scoop pulp out of skin into a small bowl; discard skin. Mash pulp with a potato masher or a mixer on low. Measure 1 cup mashed potato.

CREAM CHEESE ICING

In a medium bowl beat 3 oz. softened cream cheese, 2 Tbsp. softened salted butter, and 1 tsp. vanilla with a mixer on medium until combined. Gradually beat in 2½ cups powdered sugar until smooth. Beat in enough milk, 1 tsp. at a time, to reach spreading consistency.

93

Cinnamon Rolls

HANDS ON 45 minutes
RISE 1 hour 15 minutes **REST** 10 minutes
BAKE 25 minutes at 375°F **COOL** 10 minutes

4¼ to 4¾ cups all-purpose flour, divided
1 pkg. active dry yeast (2¼ tsp.)
1 cup milk
1 cup mashed potato (tip, *left*)
⅓ cup salted butter
⅓ cup granulated sugar
1 tsp. salt
2 eggs
½ cup packed brown sugar
1 Tbsp. ground cinnamon
¼ cup salted butter, softened
1 recipe Cream Cheese Icing *(left)* or Powdered Sugar Icing *(p. 61)*

1. In a large bowl stir together 1½ cups of the flour and the yeast. In a saucepan heat and stir next five ingredients (through salt) just until warm (120°F to 130°F) and butter almost melts. Add milk mixture and eggs to flour mixture. Beat with a mixer on low 30 seconds, scraping bowl constantly. Beat on high 3 minutes. Stir in as much of the remaining flour as you can.

2. Turn dough out onto a lightly floured surface. Knead in enough of the remaining flour to make a moderately soft dough that is smooth and elastic (3 to 5 minutes). Shape dough into a ball. Place in a lightly greased bowl, turning to grease surface of dough. Cover and let rise in a warm place until double in size (45 to 60 minutes).

3. Punch dough down. Turn out onto a lightly floured surface. Cover and let rest 10 minutes. Meanwhile, lightly grease a 13x9-inch baking pan. For filling, in a small bowl stir together brown sugar and cinnamon.

4. Roll dough into an 18x12-inch rectangle. Spread with ¼ cup butter and sprinkle with filling, leaving 1 inch unfilled along one of the long sides. Tightly roll up, starting from filled long side, and seal seam with fingertips. Cut into 12 slices; arrange in prepared baking pan. Cover and let rise in a warm place until nearly double in size (30 minutes).

5. Preheat oven to 375°F. Bake until golden, 25 to 30 minutes. Cool in pan on a wire rack 10 minutes, remove from pan. Drizzle or spread with icing. Serve warm. **Makes 12 rolls**

PER ROLL *394 cal, 11 g fat (6 g sat fat), 57 mg chol, 294 mg sodium, 68 g carb, 2 g fiber, 31 g sugars, 7 g pro*

94 | Popovers

HANDS-ON 10 minutes **BAKE** 35 minutes at 400°F

- 1 Tbsp. shortening, divided
- 2 eggs, lightly beaten
- 1 cup milk
- 1 Tbsp. vegetable oil
- 1 cup all-purpose flour
- ½ tsp. salt

1. Preheat oven to 400°F. Using ½ tsp. shortening for each cup, grease bottom and sides of six popover pan cups or 6-oz. custard cups. Place custard cups, if using, in a 15x10-inch baking pan.

2. In a medium bowl combine eggs, milk, and oil. Add flour and salt; stir until smooth. Pour batter into prepared cups, filling each half full. Bake until very firm, 35 minutes.

3. Immediately after removing from oven, prick popovers to let steam escape. Turn off oven. For crisper popovers, return popovers to oven until desired crispness is reached, 5 to 10 minutes. Remove popovers from cups; serve immediately. **Makes 6 popovers.**

PER POPOVER *158 cal, 7 g fat (2 g sat fat), 65 mg chol, 237 mg sodium, 17 g carb, 1 g fiber, 2 g sugars, 6 g pro.*

STIR-INS

For extra flavor, add one or more of these options with the flour.

- 2 Tbsp. finely shredded Asiago or Parmesan cheese
- ¼ cup finely shredded extra-sharp cheddar cheese
- 1 Tbsp. finely chopped herbs, such as fresh basil, flat-leaf parsley, sage, and/or chives
- 1 to 2 Tbsp. finely chopped jalapeño pepper (tip, p. 69)
- ½ tsp. minced garlic (1 clove)

95

Chocolate-Hazelnut Mini Turnovers

HANDS ON 10 minutes
AIR-FRY 5 minutes per batch

- 1 **frozen puff pastry sheet (½ of a 17.3-oz. pkg.), thawed**
- ⅓ **cup chocolate-hazelnut spread**
- 3 **Tbsp. chopped toasted hazelnuts (tip, *p. 83*)**
- 1 **egg**
- 1 **Tbsp. water**
- **Powdered sugar**

1. Preheat air fryer to 400°F. On a lightly floured surface unfold puff pastry. Roll to a 12x9-inch rectangle. With a sharp knife cut into twelve 3x3-inch squares. Place about 1 tsp. chocolate-hazelnut spread in the center of each pastry square. Sprinkle with hazelnuts. In a small bowl lightly beat egg and water. Brush pastry edges with egg mixture. Fold each in half diagonally to form a triangle, press to seal with fingers or tines of a fork. Brush tops of each lightly with egg mixture.

2. Arrange turnovers in a single layer in air-fryer basket. Cook until well browned, 5 to 7 minutes. Remove to a wire rack, cool completely. Repeat with any remaining turnovers. Dust with powdered sugar before serving. **Makes 12 turnovers.**

PER TURNOVER *144 cal, 9 g fat (3 g sat fat), 16 mg chol, 79 mg sodium, 14 g carb, 1 g fiber, 6 g sugars, 3 g pro.*

96 Grandma's Drop Donuts

HANDS ON 20 minutes **FRY** 3 minutes per batch

Vegetable oil for deep-fat frying
2¾ cups all-purpose flour
4 tsp. baking powder
1 tsp. salt
¼ tsp. ground nutmeg
¼ tsp. ground cinnamon
2 eggs
1 cup granulated sugar
¼ cup shortening or salted butter, melted
1 cup milk
Cinnamon-Sugar *(right)* or powdered sugar

1. In a deep-fat fryer or large saucepan heat oil to 365°F (oil should be 2 to 3 inches deep). Use a frying thermometer to monitor the oil temperature.
2. In a bowl combine the next five ingredients (through cinnamon). In a medium bowl beat eggs and sugar with a mixer on medium 1 minute. Beat in shortening.
3. When oil is almost to 365°F, alternately beat flour mixture and milk into egg mixture on low just until combined.
4. For each donut, drop about 1 Tbsp dough gently into hot oil, frying four to five donuts at a time. Fry, turning donuts once, until golden brown, 3 minutes. Drain on paper towels.
5. While still warm, toss in additional sugar, cinnamon-sugar, or powdered sugar.
Makes 64 donuts
PER DONUT *70 cal, 3 g fat (0 g sat fat), 6 mg chol, 71 mg sodium, 11 g carb, 0 g fiber, 7 g sugars, 1 g pro*

Combine 1 cup granulated sugar and 1 Tbsp. ground cinnamon

97 Peanut Butter and Jelly Rolls

HANDS ON 45 minutes **RISE** 1 hour 30 minutes **BAKE** 30 minutes at 375°F **COOL** 5 minutes

- **4¼ to 4¾ cups all-purpose flour, divided**
- **1 pkg. active dry yeast (2¼ tsp.)**
- **1¼ cups milk**
- **¼ cup salted butter, cut up**
- **⅓ cup granulated sugar**
- **1 tsp. salt**
- **2 eggs**
- **¾ cup creamy peanut butter, divided**
- **¼ cup strawberry jam, melted**
- **1 recipe Peanut Butter Icing *(right)***

1. In a large bowl, combine 1½ cups of the flour and the yeast. In a saucepan, heat and stir milk, butter, sugar, and salt just until warm (120°F to 130°F) and butter almost melts; add to flour mixture along with eggs and ¼ cup of the peanut butter. Beat with a mixer on low 30 seconds, scraping bowl as needed. Beat on high 3 minutes. Stir in as much remaining flour as you can.

2. Turn dough out onto a lightly floured surface. Knead in enough of the remaining flour to make a moderately soft dough that's smooth and elastic (3 to 5 minutes). Shape dough into a ball. Place dough in a lightly greased bowl, turning to grease surface of dough. Cover; let rise in a warm place until double in size (about 1 hour).

3. Punch dough down. Turn out onto a lightly floured surface. Cover; let rest 10 minutes. Meanwhile, lightly grease a 13x9-inch baking pan. For filling, in a small bowl stir together the remaining ½ cup peanut butter and the jam.

4. Roll dough into an 18x12-inch rectangle. Spread filling over the dough, leaving 1 inch unfilled along one of the long sides. Tightly roll up, starting from filled long side, and seal seam with fingertips. Cut into 12 slices, arrange in prepared baking pan. Cover and let rise in a warm place until nearly double in size (30 minutes).

5. Preheat oven to 375°F. Bake until golden, about 30 minutes. Cool 5 minutes. Carefully invert rolls onto a wire rack; cool slightly. Invert again onto a platter. Spread with Peanut Butter Icing. If you like, swirl with additional melted jam. **Makes 12 rolls.**

PER ROLL *442 cal, 16 g fat (5 g sat fat), 44 mg chol, 339 mg sodium, 65 g carb, 2 g fiber, 28 g sugars, 11 g pro*

PEANUT BUTTER ICING

In a medium bowl, combine 1½ cups powdered sugar and 3 Tbsp. peanut butter. Stir in enough milk (4 to 5 Tbsp.) to reach spreading consistency.

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Breakfast Tarts

HANDS ON 25 minutes
BAKE 17 minutes at 375°F **COOL** 5 minutes

- 1¾ cups all-purpose flour
- 1 Tbsp. granulated sugar
- ½ tsp. salt
- ¾ cup salted butter, cut up
- 1 egg, lightly beaten
- 2 to 4 Tbsp. plus 1 Tbsp. milk, divided
- 6 Tbsp. strawberry jam or jelly
- 1 recipe Powdered Sugar Icing *(p. 61)*
- Desired-color sprinkles (optional)

1. In a large bowl (tip, *right*) stir together first three ingredients (through salt). Using a pastry blender, cut in butter until mixture resembles fine crumbs. Stir in egg. Using the 2 to 4 Tbsp. milk, sprinkle 1 Tbsp. of the milk at a time over part of the flour mixture, gently toss with a fork. Push moistened mixture to side of bowl. Repeat moistening flour mixture, gradually adding milk until mixture begins to come together. Gather into a ball, kneading gently just until it holds together. Divide pastry in half, form two balls. Cover and chill until ready to use.

2. Preheat oven to 375°F. Line a baking sheet with parchment paper. On a lightly floured surface use your hands to slightly flatten one rectangle. Cut in half lengthwise to form two 9x4-inch rectangles, cut each in thirds crosswise to form three 4x3-inch rectangles. Repeat with remaining pastry ball (you will have twelve 4x3-inch rectangles total).

3. Spread jam onto half of the pastry rectangles, using 1 Tbsp. jam for each. Moisten edges with additional milk; top with the remaining pastry rectangles, press edges together with a fork to seal. Using a floured spatula, transfer filled pastries to prepared baking sheet. Brush tops with additional milk, prick with fork.

4. Bake until golden, 17 to 20 minutes. Remove; cool on a wire rack 5 minutes. Drizzle Powdered Sugar Icing over warm tarts and top with sprinkles (if using). **Makes 6 pastries**

PER PASTRY *496 cal, 24 g fat (15 g sat fat), 93 mg chol, 421 mg sodium, 64 g carb, 1 g fiber, 32 g sugars, 5 g pro*

USE YOUR FOOD PROCESSOR

If you prefer, use a food processor to prepare the pastry. In a food processor combine first five ingredients (through egg). Cover and pulse until crumbly. Using the 2 to 4 Tbsp. milk, add 1 Tbsp. of the milk to food processor; cover and pulse. Repeat adding milk, 1 Tbsp. at a time, and pulsing until mixture forms a smooth ball. Remove from processor. Divide pastry in half; form two balls. If you like, cover with plastic wrap and chill until ready to use. Continue as directed in Step 2.

99 | Apple-Cherry Cream Cheese Turnovers

HANDS ON 45 minutes **BAKE** 15 minutes at 400°F

- **1 Tbsp. salted butter**
- **2 Tbsp. packed brown sugar**
- **3 Tbsp. tart cherry juice or water, divided**
- **3 cups peeled, cored, and chopped apples (such as Jazz, Granny Smith, or Jonagold)**
- **¼ cup chopped dried tart cherries**
- **6 oz. cream cheese, softened, divided**
- **2 Tbsp. all-purpose flour**
- **1 egg yolk**
- **Pinch salt**
- **1 17.3-oz. pkg. frozen puff pastry sheets (2 sheets), thawed**
- **1 egg, lightly beaten**
- **1¼ cups powdered sugar**

1. Preheat oven to 400°F. Line two large baking sheets with parchment paper.
2. For filling, in a 10-inch skillet heat butter and brown sugar over medium until butter melts. Add apples and 1 Tbsp. of the cherry juice. Cover and cook 5 minutes. Uncover and cook, stirring occasionally, just until apples are tender, 8 to 10 minutes. Remove from heat; stir in cherries. Let cool slightly. Add 4 oz. of the cream cheese, the flour, egg yolk, and salt; mix well until combined.
3. On a lightly floured surface unfold and roll out one pastry sheet to a 12-inch square. Cut into nine 4-inch squares. Spoon a rounded tablespoon of the filling onto the center of each square. Brush edges of pastry squares with water. Fold each square in half to form a triangle. Seal edges with the tines of a fork. In a small bowl combine the beaten egg and 1 Tbsp. water. Brush half of the egg mixture over pastries. Arrange on one of the prepared baking sheets. Repeat with remaining puff pastry, filling, and egg mixture to make nine more turnovers.
4. Bake until puffed and golden, about 15 minutes. Remove; cool on a wire rack placed over waxed paper.
5. In a medium bowl beat the remaining 2 oz. cream cheese with a mixer on medium until smooth. Gradually beat in powdered sugar. Beat in enough remaining cherry juice, 1 Tbsp. at a time, to reach a thick drizzling consistency. Transfer to a resealable plastic bag. Snip one corner from the bag. Drizzle icing over the turnovers. Serve warm or let cool. **Makes 18 turnovers.**

PER TURNOVER *212 cal, 11 g fat (6 g sat fat), 32 mg chol, 141 mg sodium, 26 g carb, 1 g fiber, 14 g sugars, 3 g pro.*

100 | Orange Bowknots

HANDS ON 45 minutes **RISE** 1 hour 30 minutes **REST** 10 minutes **BAKE** 12 minutes at 375°F

- **2 oranges**
- **5½ to 6 cups all-purpose flour, divided**
- **1 pkg. active dry yeast (2¼ tsp.)**
- **1¼ cups milk**
- **½ cup salted butter or shortening**
- **⅓ cup granulated sugar**
- **½ tsp. salt**
- **2 eggs**
- **1 recipe Orange Icing *(right)***

1. Remove 2 Tbsp. zest and squeeze ¼ cup juice from oranges. In a large bowl stir together 2 cups of the flour and the yeast. In a medium saucepan heat and stir milk, butter, granulated sugar, and salt just until warm (120°F to 130°F) and butter almost melts. Add milk mixture and eggs to flour mixture. Beat with a mixer on low 30 seconds, scraping bowl often. Beat on high 3 minutes. Stir in orange zest and juice and as much of the remaining flour as you can.

2. Turn dough out onto a lightly floured surface. Knead in enough of the remaining flour to make a moderately soft dough that is smooth and elastic (3 to 5 minutes total), using a dough scraper as needed (dough will be slightly sticky). Shape dough into a ball. Place in a lightly greased bowl, turning to grease surface of dough. Cover and let rise in a warm place until double in size (1 hour).

3. Punch dough down. Turn out onto a lightly floured surface; divide in half. Cover; let rest 10 minutes. Lightly grease two large baking sheets.

4. Roll each dough half into a 12x7-inch rectangle. Cut each rectangle crosswise into twelve 7-inch strips. Tie each strip in a loose knot. Place 2 inches apart on prepared baking sheets. Cover and let rise in a warm place until nearly double in size (30 minutes).

5. Preheat oven to 375°F. Bake until golden, 12 to 14 minutes. Remove from baking sheets; cool on wire racks. Drizzle with Orange Icing.

Makes 24 rolls.

PER ROLL *194 cal, 5 g fat (3 g sat fat), 27 mg chol, 92 mg sodium, 33 g carb, 1 g fiber, 11 g sugars, 4 g pro.*

ORANGE ICING

Remove 1½ tsp. zest and squeeze 2 to 3 Tbsp. juice from 1 orange. In a medium bowl stir together 1½ cups powdered sugar and orange zest. Stir in enough of the orange juice to reach drizzling consistency.

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